



DINNER

STARTERS

Soup of the day

Served with toasted sourdough bread

Duck and orange pate, onion chutney, toasted brioche

Bruschetta with cherry tomatoes, garlic dressing, bocconcini, Balsamic & micro basil

Beetroot Carpaccio, feta cheese, roasted walnuts, rocket & honey and mustard dressing

BURGERS

SERVED WITH SKIN OF FRIES AND
DRESSED LEAVES

Ragdale burger, 100% Holme Farm Nottingham beef, Applewood smoked cheddar, pickles, tomato, lettuce, Ragdale burger sauce, brioche bun

Plant-based burger, Applewood smoked cheese, pickles, tomato, lettuce, Ragdale burger sauce, vegan bun

MAIN COURSES

Roasted Chicken Breast, creamy mashed, potato, buttered greens, wholegrain mustard sauce

Pan seared bream fillet, crushed lemon and herb potato, tomato and garden herb dressing

Squash and sage Tortellini, squash puree, minted pesto, crispy sage

Coconut & Courgette Curry, fragrant basmati rice

Slow Braised beef pappardelle & freshly grated Parmesan

DESSERTS

Warm chocolate brownie, dark chocolate sauce, vanilla bean ice cream

No-bake mixed berry cheesecake

Noel's of Warwickshire Ice cream or sorbet

Selection of British cheeses, red onion chutney, crackers

Please be aware that allergens are handled throughout our business, and we will endeavour to assist where possible. However, it is ultimately your responsibility to ensure that your food choices are suitable for personal consumption.

Please ensure you inform your server of your allergy when ordering.