



# 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.