

Restuarant Menu

A P P E S T I S E R S

Garlic Bread

(v)

£4.75

Artisan Bread with Sea Salt & Whipped Butter

(v, vga, gfa)

£4.50

Poppadoms served with a Variety of Chutneys

(v, vga, gfa)

£3.75

S T A R T E R S

Home-Made Soup of the Day

with crusty rustic bread

(v, vg, gfa)

£6.50

Crispy-Fried Salt & Pepper Calamari

with onion, garlic, ginger & charred lime dressing

£9.95

Duck Pate

with balsamic-drizzled mixed leaf salad, apple & plum chutney & crispy toast

(gfa)

£9.50

Cajun Spiced Breaded Halloumi Fries

on a bed of wild rocket salad & hot sriracha sauce

(v)

£7.50

Sun Blushed Tomatoes and Fresh Mozzarella Salad

with mixed leaves & house dressing

(v, gfa)

£7.95

(v) vegetarian (vg) vegan (vga) available vegan (gf) gluten free (gfa) available gluten free

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THE MAIN EVENT

Butter-Roast Seabass (gfa)

with creamy parsley mash, stem broccoli & lemon butter sauce
£23.00

Chicken Supreme (gfa)

in white wine and mushroom sauce served with crushed new potatoes
& buttered broccoli
£22.00

Steak & Ale Pie

with buttered mash, minted or mushy peas, and rich gravy
£19.50

Beer-Battered Cod (gfa)

with chunky chips and minted or mushy peas
£19.50

Grilled 8oz Prime Sirloin Steak (gfa)

with chunky chips, grilled tomato, wild rocket, parmesan & balsamic salad
(with a choice of either peppercorn or garlic sauce)
£27.00

Crispy Pork Belly (gfa)

with apple compote, scallion mash, buttered greens and lardon gravy
£23.00

Chicken Tagliatelle

with diced breast, parmesan, and fresh parsley in a cream sauce
£19.25

Local Cumberland Pork Sausages (gfa)

with scallion buttered mash and rich gravy
£18.00

Classic Caesar Salad (gfa)

with sliced chicken breast, parmesan cheese, lettuce, and croutons
£19.00

Char-Grilled Double Cheeseburger (gfa)

with Bacon, Cheese, Rainbow Slaw, and Fries
£18.00

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VEGETARIAN

Mushroom, Basil & Broccoli Pappardelle in Creamy Parmesan Sauce (v)

£18.00

Stir Fry Vegetables and Tofu (vga)

with garlic coriander sauce and fragrant jasmine rice

£17.00

Garden Veggie Burger (vga)

with buttered brioche, mature cheddar coleslaw & crispy fries

£17.00

SIDES

Chunky Chips (v, vg, gfa)

£4.75

Green Leaf Salad (v, vg, gfa)

with lettuce, green pepper, spring onion, parmesan & balsamic

£5.75

Mixed Salad (v, vg, gfa)

with lettuce, cheery tomato, spring onion, cucumber, red pepper & carrot

£5.75

Seasonal Market Vegetable Portion (v, vg, gfa)

£5.95

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Restuarant Indian Menu

T O S T A R T

Tandoori Chicken Tikka (gfa)

with masala onion and mint yoghurt raita
£9.95

Hyderabadi Lamb Kofta Kebab (gfa)

with spicy onion salad & homemade mint chutney
£9.95

Crispy Indonesian Honey Chilli Potato (v, vga, gfa)

with sesame seeds
£7.95

Spicy Mini Samosas

on a bed of fresh lettuce & tangy tamarind chutney
£6.50

T H E M A I N E V E N T

Classic North Indian Lamb Biryani (gfa)

with lucknowi spices, fresh mint, coriander and basmati rice served with curried sauce side & mint yoghurt
£19.95

Classic Chicken Tikka Masala (gfa)

in a rich spiced onion & tomato sauce, served with fragrant basmati rice
£18.95

Punjabi-Style Chick Pea Curry

with basmati rice & mini naan bread (v,vga, gfa)
£17.50

Dhaba-Style Boiled Egg Curry (v., gfa)

in a rich aromatic spiced sauce with rice & naan bread
£15.75

S I D E S

Poppadoms with a Variety of Chutneys (v)

£3.75

Naan Bread (v)

£2.75

Chapati (v)

£2.75

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TO FINISH

Homemade Chocolate Brownie (v, vga, gfa)

with strawberry, chocolate sauce, and vanilla ice cream
£8.50

Summer Fruit & Bramley Apple Crumble (v, vga, gfa)

with warm vanilla pod custard
£8.50

Homemade Sticky Toffee Pudding (v, gfa)

with orange butternut sauce, and salted caramel ice cream
£8.50

Saffron & Coconut Pannacotta (v, vg, gfa)

served with berry compote & coconut sorbet
£8.50

Sicilian Lemon Cheesecake (v)

served with zesty lemon cream & crushed meringue
£8.50

Selection of Noel's Local Warwickshire Ice Creams & Sorbets

two scoops - salted caramel, vanilla or chocolate ice cream, mango or lemon sorbet
£4.95

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