

Appetisers

Garlic Bread £4.75

Artisan Bread with Sea Salt & Whipped Butter (v,vga,gfa) £4.50

Marinated Olives with Sun-Dried Tomatoes (vyga,gfa) £4.50

To Start

Home-Made Soup of the Day (vvg,gfa)
With Crusty Rustic Bread
£6.50

Battered Crispy-Fried Salt & Pepper Calamari with Onion, Garlic, Ginger & Charred Lime Dressing £9.75

Ham Hock Terrine
with Picalilli, Cornichons, Little Gem Lettuce, and Crostini (gfa)
£9.50

Warm Baked Camembert
with Pear Conde & Sour Dough Toast (vgfa)

Garlic Salted Fine Green Bean, Halloumi & Water Melon Salad (v,vg,gfa)



The Main Event

Catch of the Day:

Fresh Market Fish delicately prepared & served with Pasta or Potato

(Please ask the staff for the Day's Choice or see the 'Special's Board) (gfa) See Specials Board

Chicken Supreme

in White Wine and Mushroom Sauce served with Crushed New Potatoes (97a) £22.25

Steak & Ale Pie

with Buttered Mash, Minted or Mushy Peas, and Rich Gravy £19.50

Beer-Battered Cod

with Chunky Chips and Minted or Mushy Peas (gfa) £19.50

Grilled 8 oz Prime Sirloin Steak

with Chunky Chips, grilled Tomato & Wild Rocket, Parmesan, and Balsamic Salad (Grie) (Choice of either Peppercorn or Garlic Sauce)

£29.95

Flat Iron Steak

with Chunky Chips, Rocket & Radicchio Salad, Parmesan, and Balsamic (Usually served 'Medium' with a choice of either Peppercorn or Garlic Sauce) (gfa) £22.50

Grilled 10 oz Pork Chop

with Honey and Smoked Paprika, Cream Sauce, and Apple Puree Mash £25.95

Chicken Tagliatelle

with Diced Breast, Parmesan, and Fresh Parsley in Cream Sauce £18.25

British Cumberland Pork Sausages

with Scallion Buttered Mash and Rich Gravy £17.75

Classic Caesar Salad

with Sliced Chicken Breast, Parmesan Cheese, Lettuce, Croutons (gfa) £17.75

Char-Grilled Double Cheeseburger

with Bacon, Cheese, Rainbow Slaw, and Fries (9fa) £17.95



Vegetarian

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

f1725

Tofu & Avocado Soy Poke Bowl

with Sticky Rice, Edamame, Onion, Cucumber & Carrot (v,gfa) £16.75

Vegetarian Patty Burger

with Brioche Bun, Cheese, Rainbow Slaw, and Fries (v.gfa)

Sides

Chunky Chips (v,vg,gfa)

Mixed Salad

with Lettuce, Cherry Tomato, Spring Onion, Cucumber, Red Pepper, and Carrot (v.vggfa) £4.75

Trio of Fresh Seasonal Veg (v,vg,gfa)

£5.75

(V) VEGETARIAN (VG) VEGAN (VGA) AVAILABLE VEGAN (GF) GLUTEN FREE (GFA) AVAILABLE GLUTEN FREE



INDIAN MENU

To Start

Tandoori Chicken Tikka

with Masala Onion and Mint Yoghurt Raita (9fa) £9.75

Signature Shami Minced Lamb Kebab

with Hyderabadi Spices, Masala Onion, and Chutney £10.50

Indo-Chinese Sweet Chilli Chestnut Mushrooms

with Onion and Peppers (vyga,gfa) f795

The Main Event

Classic North Indian Lamb Biryani

with Lucknowi Spices, Fresh Mint, Coriander and Basmati Rice served with Curried Sauce and Mint Yoghurt (9fa) £19.95

Chicken Thigh Tikka Masala

in a Whole-Spice, Creamy Tomato Sauce served with Basmati Rice (9fa) £18.95

Vegetable Korma

with Carrots, Cauliflower, Bell Peppers, Beans, Tomatoes, and Peas served with Steamed Rice (vvga,gfa) £17.50

Chick Pea Chana Masala

with Basmati Rice (gfa) £18.50



£2.50

Chapati (v) £2.50



To Finish —

Homemade Chocolate Brownie

with Strawberry, Chocolate Sauce, and Vanilla Ice Cream (vyga,gfa) £8.25

Summer Fruit & Bramley Apple Crumble

with Warm Vanilla Pod Custard (v,vga,gfa)

Homemade Sticky Toffee Pudding

with Orange Butternut Sauce and Salted Caramel Ice Cream (v.gfa)

Coconut, Mango, and Ginger Panna Cotta (vvg.gfa)

Black Cherry Cheesecake

with Kirsch and Cream Sauce (v)

Selection of Noel's Local Warwickshire Ice Creams & Sorbets

(2 Scoops - Salted Caramel, Vanilla or Chocolate Ice Cream, Mango or Lemon Sorbet)

Hot Drinks

£3.50

Americano

Cappuccino

Latte

Double Espresso

Hot Chocolate

Selection of English, Fruit, and Herbal Teas

£7.95

Liqueur Coffees

Irish Coffee
Baileys Coffee

Other liqueur coffees on request

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