

for the palate

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Starters

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| Home-made Soup of the Day (v) | £5.50 |
| Smoked Chicken Gateau served with mango and mixed leaf salad, oven roasted cherry tomatoes | £5.75 |
| Grilled Flat Cup Mushrooms with glazed goat's cheese, tomato chutney, rustic pesto (v) | £5.25 |
| Pressed Confit of Duck with rocket, orange and spiced plum chutney | £6.00 |
| Carpaccio of Pineapple with a Gin and Tonic sorbet, peppered strawberries (v) | £5.75 |
| Caesar Salad - Cos lettuce, garlic croutons, parmesan shavings, and anchovies (optional) (v) | £5.75 |

Available as both starter or main:

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| Homemade Fishcake herb salad, dill crème fraiche and a lemon twist | starter £5.75 | main £12.00 |
| Mediterranean Tart fresh picked leaves, red onion marmalade, herb coulis (v) | starter £5.75 | main £12.00 |

Home Comforts

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| Cumberland Sausages with Bubble and Squeak and onion gravy | £11.50 |
| Homemade Victoria Burger - 8oz beef burger, salad, chips – cheese optional | £10.50 |
| Spinach and Ricotta Tortellini, Porcini mushroom and herb sauce (v) | £11.00 |
| Beer Battered Cod Fillet with mushy peas and chunky chips | £14.00 |

Main Event

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| Grilled Seabass with a warm spinach salad, grilled pancetta, saffron potatoes and sweet chilli dressing | £16.50 |
| Cajun Salmon with stir-fried vegetables and noodles, Parisienne potatoes, tomato and avocado salsa | £15.50 |
| Chicken Supreme filled with Tarragon Mousse, black pudding, glazed carrots, field mushrooms and natural juices | £15.50 |
| Braised Duck with spiced red cabbage, herb and garlic potatoes, pui lentil and red wine jus, parsnip crisps | £16.50 |
| Char-grilled Rump Steak with spring onion mash, shallots, lardons of bacon and a green peppercorn sauce | £15.50 |
| Oven Baked Rosemary and Mint Marinated Lamb with Delmonico potatoes, green beans and natural juices | £16.00 |
| Medallions of Beef with Parma ham, pan roasted cherry tomatoes, fondant potato, Madeira sauce | £19.50 |
| Lentil, Chickpea and Spinach Crumble with rocket, tomato and parmesan shavings (v) | £14.00 |
| Field Mushroom & Spinach Tartlet with char-grilled vegetables, soft poached egg, Hollandaise sauce and smoked paprika mash (v) | £14.00 |

On the Side

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| Minted New Potatoes | £2.50 |
| Hand Cut Chips | £2.50 |
| Seasonal Steamed Vegetables | £2.50 |
| Bubble and Squeak | £2.50 |
| Tomato, Rocket and Parmesan Salad | £2.50 |
| Assorted Leaves, balsamic dressing | £2.50 |

Puddings

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| Oven Baked Blueberry Cheesecake clotted cream, apricot compote | £5.50 |
| Steamed Date, Apple and Ginger Pudding with caramel sauce and vanilla ice cream | £5.50 |
| Warm Chocolate Tart and whisky cream | £5.50 |
| Iced Baileys Parfait with coffee bean syrup, caramelised bananas | £5.75 |
| Crème Brulée and lemon shortbread | £5.50 |
| Selection of Ice Creams: chocolate, strawberry, vanilla or caramel | £5.75 |

Cheese selection

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| Cheese Board - selection of biscuits, chutney and dates | |
| Choose from Farmhouse Cheddar, Brie, Berkswell Hard, Stilton | |
| One Cheese | £4.75 |
| Two Cheeses | £5.75 |
| Three Cheese | £6.75 |
| Berkswell Hard Cheese | |
| A local cheese from Ram Hall farm in Berkswell. Matured for around 4 months, it has a wonderfully clean, firm bite, it is sweet and nutty with a hint of caramel and a definite tang on the finish. | |

The Last Chapter

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| Pot of Tea (per person) - Earl Grey, Camomile, Peppermint, De-caffeinated or fruit infusions | £2.60 |
| Espresso | single £1.70 double £2.40 |
| Cappuccino | £2.95 |
| Latte | £2.75 |
| Americano | £2.60 |
| Hot Chocolate | £2.95 |
| All served with an Ameretti biscuit | |
| Speciality Coffees with a liqueur of your choice | £6.50 |

 QHOTELS

(v) denotes suitable for vegetarians. The products on this menu may contain traces of seed and (or) nuts.

For those guests' on Inclusive Dinner Terms, an allocation of £29 is included in your room rate, any extra balance will be charged to your room account.