

proviene

Starters

Beetroot, vodka and soy marinated salmon,
roast baby beets, fennel and dill cream

Suggested white wine accompaniment is a Knight's Point Sauvignon Blanc
– An exuberant expression of this New Zealand classic. The region of Knight's Point describes itself as deliciously offbeat offering something really unique and impressive to discover. Zippy gooseberry, tropical guava and elderflower flavours surf the glass.

Fresh soup of the moment
with assorted bread bucket

Suggested red wine accompaniment is a Pink Lama Merlot
– Dark violet colour with redish tones. Pleasant complexity of ripe black cherry and plum fruit aromas, spiced fruitcake and earthy nuances.

Chicken liver and mushroom parfait, toasted
brioche, onion marmalade and dressed leaves

Suggested red wine accompaniment is an Argentinian Carelli Cabernet Sauvignon
– Ruby hues with a delicate plum and cherry presence.

Twice baked goats cheese soufflé, mixed leaf
and apple salad, walnut and chive dressing (v)

Suggested white wine accompaniment is a Pink Lama Sauvignon
– Attractive bright appearance, with pale green tones. A fragrant nose of tropical fruit salad, crisp and clean on the palate.

Large Plates

Roasted chump of lamb with rosemary,
Dauphinoise potato, crushed peas and glazed carrots

Suggested red wine accompaniment is an Argentinian Carelli Cabernet Sauvignon
– Ruby hues with a delicate plum and cherry presence.

Grilled fillet of Bream, assorted bean and basil
Pistou broth, sautéed spinach and steamed clams

Suggested white wine accompaniment is an Argentinian Carelli Torrontes
– A white wine with a white flowers perfume with tropical fruit tinges.

Slow cooked beef cheeks in red wine,
smoked garlic mash, roasted spiced cauliflower
with mustard seeds and crisp Parma ham

Suggested red wine accompaniment is an Australian Willow Glen Shiraz
– A lovely herby nose, full of fruit on the palate with a subtle peppery spice.

Open lasagne of wild mushroom and asparagus,
char-grilled butternut squash, dressed rocket,
pesto dressing and toasted pine nuts (v)

Suggested white wine accompaniment is a Californian Smoking Loon Viognier
– Flavours of mandarin orange, pineapple and nectarine leading through with a hint of toasty vanilla through to the finish. Tropical flavours, a controlled dryness and acidity.

Caesar salad with grilled lemon and thyme
marinated chicken breast, marinated anchovies,
gem lettuce, parmesan shavings and garlic
focaccia baked croutes

Suggested white wine accompaniment is an Almorano Pinot Grigio
– Straw in colour with light golden hues, it has a fruity bouquet and a subtle, fresh flavour.

Super food salad with quinoa, avocado and
pomegranate, toasted seeds, grilled feta cheese
and a mint, honey and olive oil dressing (v)

Suggested white wine accompaniment is a Pink Lama Sauvignon
– Attractive bright appearance, with pale green tones. A fragrant nose of tropical fruit salad, crisp and clean on the palate.

Menu Prices

Prix fixe menu, 2 courses £25.95
Any main course with starter or dessert.

Prix fixe menu, 3 courses £28.95
Any starter, main course and dessert.

Desserts

Eton mess with crumbled meringue,
Chantilly cream and fresh raspberries

Suggested sparkling wine accompaniment is a Terra Serena Spumante Rose
– A fresh, delicate and harmonious taste, with notes of fruit, raspberry and strawberry characterised by a light pink colour.

Pineapple upside down cake baked with rum
caramel, clotted cream, pineapple and rum syrup

Suggested white wine accompaniment is an Argentinian Carelli Torrontes
– A white wine with a white flowers perfume with tropical fruit tinges.

Chocolate cheesecake, pistachio praline
mascarpone, orange crisp and orange syrup

Suggested rosé wine accompaniment is a Pink Lama Merlot
– Dark violet colour with redish tones. Pleasant complexity of ripe black cherry and plum fruit aromas, spiced fruitcake and earthy nuances.

Platter of regional cheeses - Fowlers Warwickshire
Cheddar, Cropwell Bishop Stilton served with
chutney and rustic breads

Suggested red wine accompaniment is a Spanish Covila II Tinto Rioja
– Intense cherry red with ruby highlights. This has a complex bouquet combining fruity aromas with those of Spain. It also has a long and subtle after taste.

Sides

Twice cooked chips and homemade ketchup £3.65

Rocket, baby plum tomato and red onion
salad, honey and mustard dressing £3.65

Stir fried greens with cabbage, pak choi,
green beans and leeks £3.65

Assorted bread bucket with rosemary focaccia, £3.65
Pain Fusette, cumin and onion seed flatbread,
basil, pine nut and garlic pesto

Allergy awareness: – Whilst every effort will be made to avoid cross contamination it should be noted that we work in an environment where allergenic ingredients are handled. If you are affected by allergens, please speak to a member of staff for details.
All of our house wines, which are available by the glass, can be served as a 125ml measure.
(GF) Gluten Free (V) Vegetarian