

SAMPLE MENU

Our Homemade Sourdough, Soft Herb Oil £1

(We know how terrible parking is in Leamington, so this menu can be taken in 45 minutes, let us know if you're in a rush.

If not, sit back and enjoy)

Lunch 12-2.30 Dinner 6-7pm

Red Pepper Gazpacho, Wild Garlic Oil

Home Cured Salmon, Cucumber, Wild Mushrooms

=

Market Steak, Onion Rings, Caesar Dressed Cabbage, Chips

Fillet of Bream, Fennel, Courgette & Aubergine

Sides £3 ½

Triple Cooked Chips      Seasonal Greens

=

Mint & Milk Chocolate, Strawberry Sorbet

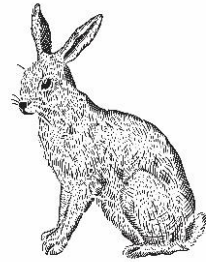
Cropwell Bishop Stilton, Apple Tarte

Coffee or Tea, Salted Caramel Truffles £5

2 Courses £18

3 Courses £23 ½

SAMPLE MENU



SAMPLE MENU

Tasting Menu

Sourdough, Herb Oil

-

Black Pudding, Pineapple, Grape

*Zero-G Zweigelt, Wagram, Austria*

-

Cod, Bean Cassoulet, Spinach

*Sancerre, Domaine Cherrier, Loire Valley*

-

Lemon, Pea, Coconut

-

Cropwell Bishop Stilton, Warm Apple Tarte

(Optional Cheese Course £7 ½)

-

Mint, Milk Chocolate & Strawberry

*Muscat de Frontignan, 2015, France*

Coffee or Tea, Salted Caramel Truffles £5

£30 Per Person, Matching Drinks £10

[Tasting Menu to be taken by whole table]

SAMPLE MENU