

A la Carte Menu

Starters

Soup of the day V - <i>Homemade Bread and Truffle Oil</i>	3.95
Salmon Mousse with Seared Pigeon Breast - <i>Organic Salmon Mousseline wrapped in Poached Leeks with Seared Pigeon Breast, Sakura Cress salad, Potato Tuille and Juniper and Gin Jus</i>	5.00
Carpaccio of Beef - <i>Classic Fillet of Beef Carpaccio with Pickled Vegetables, Mizuna Salad, Parmesan regiano, Deep fried capers</i>	5.50
Prawn Cocktail - <i>Crayfish Tails, spiced Tomato Fondou, Avocado Puree, seshou cress salad, Focaccia Croutes, Cornish Crab and Lemon Foam</i>	4.50
Liver and Bacon - <i>Seared Duck Livers with horseradish mash, crisp Parma ham, Madeira jus & Pea Shoot Salad</i>	5.50
Worcestershire Pate - <i>Duck Liver Pate, Venison Rilette and Mini Confit Chicken Terrine, "Worcestershire Black" Pear crisps, Pear chutney and Sun-dried Tomato Bread</i>	5.50
Butternut Squash Risotto V - <i>Sage and Garlic Roasted Butternut Squash Risotto with Parmesan Tuille, cress salad, Sage Foam</i>	4.50

Main Course

Ham, Egg and Chips - <i>Pan Fried Ham Hock Rilette, Coddled Duck Egg, Pommes Parmentiere, Pancetta Crisp, Truffled Hollandaise</i>	14.50
Faggots and Mash - <i>Braised Lamb Neck Faggots Wrapped in Savoy Cabbage, Beetroot Mash, Buttered Baby Vegetables and Jus Nicoise</i>	14.50
Fish, Chips and Mushy Peas - <i>Aromatic Steamed Fillet of Cod, Winter Pea and Tarragon Puree," Arrowhead" batter scrumps, Pommes Pont Neuf, Pea Shoot Salad, Confit Cherry Tomatoes</i>	14.00
Daube of Venison - <i>8 Hour Braised Haunch of Worcester Estate Venison in Red Wine, Pommes Mousseline, Buttered Kale, Beetroot Crisps</i>	16.95
Mackerel 3 Ways - <i>Butter-Fried Herb Crumbed on Wilted Spinach, Pan-Fried Fillet on Saffron Potato and Roquette Salad, Warm Mackerel Pate on Fried French Toast with a Curried Mustard Dressing</i>	13.50
Char-grilled Aubergine and Spiced Kedgeree V - <i>Organic Brown Rice and Red Lentils Cooked in a spicy Vegetable Nage, Char-grilled Marinated Aubergine and Deep-Fried Quail Eggs in Japanese Breadcrumbs, Tomato Fondue</i>	12.50

From The Old Rec Grill (all served with confit cherry tomato, field mushroom & hand cut chips)

Char-grilled, garlic and thyme free-range Chicken Breast	12.00
8oz Rump Steak	13.50
8oz Sirloin Steak	16.50
8oz Rib Eye	17.00

All with choice of butters/sauces: Green Peppercorn & Brandy, Mushroom & Blue Cheese, Sauce Chiron or Classic Bernaise

PLEASE NOTE: All of our beef is Prime English sourced from Dunn's Butchers

SIDES (All £2.50) Rosemary Roast Beetroot, Creamed Potatoes, Onion Rings, Hand Cut Chips, Seasonal Vegetables, Tomato, Red Onion & Basil Salad

Desserts (All £5.00 unless stated)

Baked Egg Custard - <i>Baked Egg Custard Tart, Fresh Grated Nutmeg, Garibaldi Biscuits, Black Cherry Compote</i>	
Sticky Toffee Pudding - <i>Sticky Toffee and Date Pudding, Toffee and "Smokehead" Whisky Sauce, Malted Milk Ice-Cream</i>	
Baked Bitter Chocolate Fondant - <i>Baked Belgian Chocolate Fondant, Sauce Suchard, Madagascan Vanilla Ice-Cream</i>	
Baked Bananas and Custard - <i>Caramelised Banana and Vanilla Bavarois, Baked Banana on Puff Pastry, Banana Cream</i>	
Mini fruit Doughnuts and chocolate sauce - <i>Mini Fruit Doughnuts Filled with Apple and Blackberry puree, Chocolate Dipping Sauce, Warm apple puree</i>	
Assiette of Mini Desserts for Two or More to Share – <i>Chef's Selection of 4 Mini Desserts from the Menu for Two or More People to Share</i>	10.00
Coffee and Home-Made Petit Fours	2.95