

**SERVE
THE GOOD
STUFF!**

Ah, Autumn – one of our more reliable seasons! The trees turning, apples & pears ripening, leaves scrunching underfoot. Time to push the rusting, sodden barbecue back into the shed for another year and embrace rich slow-cooked meats, mushrooms, game, squashes & pumpkins in risottos & stuffed pancakes, piping hot sweet & sticky puds. As ever, all our meat, eggs & poultry are free range from quality British farmers & we use as much seasonal British fruit & veg & sustainable native fish as we can lay our hands on.

Starters

Soup of the Day - See Blackboard	£4.95
Free-range Duck & Green Peppercorn Terrine, Duck Crackling Salad, Granary Toast	£6.75
Dressed Brixham Crab, Toasted Rye Bread	£6.50
Goats Cheese Fritters, Balsamic Roasted Figs & Baby Spinach	£5.75
Roasted Quail, Beetroot & Parsnip Salad	£7.50

Starters/Light Mains

	SMALL	LARGE
Wild Mushroom & Thyme Carnaroli Risotto with or with out Free-range Chicken	£7.00	£12.00
Superfood Salad of Broccoli, Pumpkin, Feta, Chilli Puy Lentils & Toasted Seeds	£6.00	£12.00
Home Hot Smoked Organic Salmon Fillet, Watercress, Cucumber & Toasted Cashew Salad, Sweet Lemongrass Dressing	£6.75	£12.50
Herb Pancakes, Squash & Sage Stuffing & Goats' Cheese Sauce with or without Free-range Chicken	£7.25	£12.75
Caesar Salad, Free-range Chicken & Crispy Bacon, Anchovies & Shaved Parmesan	£7.25	£11.50
Which includes a discretionary 25p contribution on your behalf to support Anna Turney a local Warwick athlete who is aiming to win a Skiing medal in the Sochi 2014 Winter Paralympics.		

Roast of the Day

Served with today's vegetables - see board
(Available straight away if you need it fast)

<u>Monday</u> Roast Cornish Leg of Lamb	£12.50
<u>Tuesday</u> Aberdeenshire 28 Day Dry-aged Roast Beef	£12.50
<u>Wednesday</u> Free-range Roast Leg of Pork	£12.50
<u>Thursday</u> Roast Cornish Leg of Lamb	£12.50
<u>Friday</u> Free-range Roast Gammon	£12.50
<u>Saturday</u> Free-range Roast Leg of Pork	£12.50
<u>Sunday</u> Rose Sunday Roast & Traditional Trimmings	£13.50

Children are heartily welcome and we are happy to make them small or simplified versions of our dishes. If your child would like a small portion at half price, please ask one of our team.

Our kitchen contains nuts.
Please let us know if you suffer from food allergies.

A Service Charge of 10% is added to parties of 6 or more.
All tips received go to the team.

Deli Boards

<u>Cheese Board</u> Westcombe Cheddar, Taleggio, Brie Crèmeux, Cropwell Bishop Stilton, Buchette Jadore, Apples & Celery, Miller Damsel Biscuits & Chutney	£11.50
<u>Cold Cuts Board</u> Free-range Honey-glazed Ham, Great Glen Venison & Green Peppercorn Salami, Free-range Duck Terrine, Ibérico Chorizo & Tomato Stew, Celeriac Remoulade, Pickles & Warm Malted Mini Loaf	£11.50
<u>Favourites Board</u> Warm Breaded Mushrooms & Garlic Mayo, Honey-glazed Ham, Brie Crèmeux, Beetroot Relish, Garden Chutney & Crudités, Cheese Straws & Warm Pitta	£11.50
<u>Fish Board</u> Smoked Salmon & Capers, Sweet-cured Herrings, Crispy Squid & Garlic Mayo, Mini Fishcakes, Chive Crème Fraîche, Beetroot Relish & Warm Malted Mini Loaf	£11.50
<u>Veggie Board</u> Warm Breaded Mushrooms & Garlic Mayo, Beetroot Relish, Spiced Houmous & Crudités, Brie Crèmeux, Garden Chutney, Cheese Straws & Warm Pitta	£11.50

Mains

Free-range Sausages & Mash, Onion Gravy	£10.75
Free-range Roasted Chicken Breast, Sautéed Leeks, Jerusalem Artichokes & Mushrooms, White Wine & Cream Sauce	£14.50
Curried Bubble & Squeak, Roasted Tomato Sauce, Cumin Sour Cream	£12.00
Organic Salmon Fishcake & Horseradish Creamed Leeks	£11.75
Slow-cooked Cornish Lamb Potato & Celeriac Rösti, Plum Jus	£16.50
Pan-fried Welsh Sea Bass, Celeriac Apple & Walnut Salad, Beetroot & Thyme Dressing	£15.50
Smoked Balmoral Venison Steak, Dauphinoise Potato, Braised Red Cabbage	£19.00
UBU Battered Fish & Chips, Mushy Peas & Tartare Sauce	£12.75

Char-grill

28 Day Dry-aged Aberdeenshire 8oz Rump Cap Steak, Watercress, Grilled Tomato & Chips, Pepper Sauce or Garlic Butter	£18.00
Curly Rob's Smokehouse Board to Share, Pulled Pork, BBQ Brisket & Memphis Ribs, Coleslaw, Salt Baked New Potatoes, Curly Rob's BBQ Sauce	£44.00

Side Dishes

Chips	£3.00
Buttered Savoy Cabbage, Peas & Baby Onions	£3.00
Roasted Baby Jackets, Chive Sour Cream	£3.25
Autumn Vegetables, Toasted Seeds & Baby Leaf Salad, Beetroot & Thyme Dressing	£3.25
Garlic & Thyme Roasted Root Vegetables	£3.25
Buttered Autumn Greens	£3.00
Stuffing Balls	£1.75

Throughout the day...

Served Noon - 6pm

All Day Menu

Soup of the Day - See Blackboard	£4.95
Aberdeenshire Cheese Burger, Chips, Coleslaw & Onion Rings	£10.50
Organic Salmon Fishcake & Horseradish Creamed Leeks	£11.75
Herb Pancakes, Squash & Sage Stuffing & Goats' Cheese Sauce with or without Free-range Chicken	£12.75
Superfood Salad of Broccoli, Pumpkin, Feta, Chilli Puy Lentils & Toasted Seeds	£12.00

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Toasties & Hot Rolls

All our Toasties & Hot Rolls come with a choice of Chips or Soup

Roast Meat Roll of the Day & Gravy	£6.75
Warm Fish Goujons, Lettuce & Tartare Sauce Roll	£6.50
Westcombe Cheddar & Tomato Toastie	£6.50
Free-range Bacon, Brie & Cranberry Toastie	£6.50

Lunchtime

Served Noon - 2.30pm

Starters

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THE ONE ELM
STRATFORD-UPON-AVON

ROSE & CROWN

THE STAR & GARTER
LEAMINGTON SPA

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Autumn Puddings

Vanilla Baked Cheesecake	£5.00
Pear & Almond Tart, Candied Pear, Clotted Cream	£6.00
Valrhona Chocolate & Orange Charlotte	£5.75
Sticky Toffee Pudding & Vanilla Ice Cream	£5.50
Selection of Jude's Free-range Ice Creams & Sorbets in a Waffle Cone	£5.75
Choose 3 from: Vanilla, Double Chocolate, Honeycomb, Elderflower Sorbet, Strawberry Sorbet	
A Morsel of Cheese with Chutney, Apple, Celery & Biscuits	£7.00
Westcombe Cheddar, Taleggio, Brie Crèmeux, Cropwell Bishop Stilton, Buchette Jadore	
A Full Cheese Board to share (or not!)	£11.50
All 5 of the season's cheeses with Chutney, Apple, Celery & Miller Damsel Biscuits	
Add a Glass of Tanner's Late-Bottled Vintage Port 2007 to your cheese for £4.00	

Coffees

All our coffees are 100% Arabica beans, hand-roasted by Union Hand-Roasted

Filter Coffee or Espresso	£2.30
Americano, Macchiato	£2.50
Flat White, Cappuccino, Latte	£2.60
Amaretto Latte, Liqueur Coffee	£5.00
Hot Chocolate & Marshmallows, Mocha or Cinnamon & Caramel Latte	£3.00
Babyccino (Specially for Children - frothy milk dusted with chocolate)	£1.00

As a rule, we make our coffees with semi-skimmed milk. If you prefer soya or skimmed milk, please tell us.

Teas

Novus Whole Leaf Teas - English Breakfast, Earl Grey, Green Tea, Peppermint, Citrus Camomile, Pomegranate, Wild Encounter, Pai Mu Tan, Organic Jasmine, Organic Darjeeling, Spiced Chai and Fresh Mint Tea	£2.00
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And Finally...

Monbazillac, Chateau le Fagé	£18.50	375ml
Torres Moscatel Oro	£4.50	100ml
Tanners Late-bottled Vintage Port	£5.50 100ml	£19.00 375ml
Quinta do Noval 10 year old Tawny Port	£6.50	100ml
Janneau VSOP Armagnac, Père Magloire Fine Calvados		
The Glenlivet 12 Year Old Single Malt Whisky	£6.50	50ml
Amaretto, Cointreau	£5.00	50ml

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