

# THE LODGE

## BAR & RESTAURANT

### Starters

Wasabi, Cod & Crab Fishcakes Caviar of Aubergine and Baby Leaf Salad	£6.95
Alpine Mushroom Soup Crème Fraiche & Herb, Choux Dumplings	£5.75
Seared King Scallops Chorizo, Roast Capsicum Salsa	£7.75
Smoked Confit of Staffordshire Pork Belly Butternut Squash Purée, Dried Basil Leaf	£6.75
Roasted Vegetables, Sun-Blushed Tomato & Feta Cheese Terrine Kalamata Olive Dressing	£5.75
Blue Cheese, Pear, Beetroot & Walnut Salad Topped with a Poached Duck Egg	£6.25

### Main Courses

Baked Lemon Sole Fillet Tiger Prawn Mousse, Saffron & Tomato Fumet	£19.50
Roasted Monkfish Tail Lardons, Garlic & Red Wine Sauce	£19.75
Breast of Guinea Fowl Spiced Red Cabbage, Cranberry Glaze	£18.25
Grilled Fillet of Hereford Beef Truffle Belle de Fontenay Mash, Girolles Mushroom Jus	£23.95
Braised Neck of Warwickshire Lamb Roasted Vegetables & Potatoes, Redcurrant & Thyme Sauce	£19.75
Saddle of Wild Rabbit Lentils De Puy, Parisian Carrots & Fondant Potato	£18.75
Pan Roasted Halibut Steak Mussels & Tomato Sauce Piquante	£18.75
Home Made Game & Root Vegetable Pie Herb Crust & Hand Cut Chips	£17.25

### Vegetarian

Potato Gnocchi with Wild Mushrooms Spinach & Dolcelatte Sauce	£15.95
Tomato, Aubergine & Courgette Gratin Layered with Ricotta & Basil	£15.95

## La Plancha

10oz Mature Hereford Beef Rib Eye Steak Wild Mushrooms, Grilled Tomato, Garlic & Herb Butter	£19.95
Marinated Barbequed Staffordshire Pork Chop Quince & Sage Relish	£16.75
Grilled Swordfish Steak Mini Capers & Coriander Butter	£17.25
Whole Grilled Sea Bass With Slices of Sicilian Lemon & Wild Rosemary	£17.50

### Side orders:

Dauphinoise Potatoes	£3.75
New Potatoes in Paprika and Olive Oil	£3.50
Hand Cut Thick Chips	£3.75
Steamed and Buttered Fine Beans	£3.50
Roasted Carrots with Shallots and Caraway Seeds	£3.50
Plum Tomato, Feta and Olive Salad	£3.50
Rocket Salad with Parmesan & Balsamic Vinegar	£3.50
Green Peppercorn Sauce	£2.00
Red Wine Sauce	£2.00

### Desserts

Banana Marmalade Sponge Pudding Butterscotch Sauce, Dulce de Leche Ice Cream	£6.50
Poached Pear in Berry & Port Reduction Mascarpone & Sherry Mousse	£6.25
Chocolate Decadence Dark Chocolate & Amaretto Tort, Bourbon & White Chocolate Mousse, Strawberry Sauce	£6.95
Chilled Lemon & Orange Tart Lemon Posset & Kumquat Compôte	£6.75
Apple & Cardamon Tart Tatin With Fudge Ice Cream	£6.50
Selection of Local English Cheeses and Biscuits Grapes, Celery and Chutney (Ragstone, Oxford Isis, Ludlow Blue, Pendle Forest)	£7.95
Selection of Home Made Ice Creams (Please select 3 scoops) Torroncino (fine almond & nougat pieces), Tiramisu, Vanilla, Wild Strawberry	£7.95

If any person has any allergies or dietary needs, please inform a member of the Restaurant Staff in order that our Chefs can endeavour to accommodate. To our knowledge, none of our products contain genetically modified foods.