



A la carte menu

To start

Artisan breads with olives, sundried tomatoes, garlic and rosemary infused camembert , extra virgin olive oil and balsamic vinegar	£12.00
Crab and king prawn ravioli, wilted sea vegetables and shellfish bisque	£8.50
Pan seared wood pigeon breast with charred broccoli textures of peach and hazelnut granola	£7.50
Lemon infused charred mediterranean vegetables, buck wheat, crispy lettuce hearts, toasted pine nuts and spring onion dressing GF/ VG	£6.00
Spiced duck scotch egg on a crispy vegetable nest with smoked bacon dust and baby herbs	£8.50
Any table d'hôte starter	£6.00

Please make us aware of any allergies and ask for further details of dishes that contain allergens.

Residents on a dinner inclusive rate have a $\pounds 25$ food allowance.





To follow

Herb crusted rack of lamb on a warm spring vegetable and feta salad with minted raspberry caramel	£21.50
Pan fried duck breast, confit duck leg, sweet potato fondant, collard greens, poached cherries and Kirsch jus GF	£21.50
Char grilled tuna steak on a blistered tomato olive and green bean salad with pickled quails eggs and salsa Verdi GF	£18.00
Pan fried cod loin on Lyonnaise potatoes and wilted spinach, topped with a mature cheddar foam and chives GF	£17.50
Spicy vegetable madras with garlic and coriander flat bread and boiled rice GF / VG	£14.50
Any table d'hôte main course	£16.00
Arden classics	
Steak Diane — pounded beef fillet, flambéed in butter with a cognac, mushroom and mustard sauce. Served with shoestring fries or fat chips	£29.00
Beef Stroganoff — thinly sliced beef fillet sautéed with onions, mushrooms, sour cream and herbs. Served with rice, shoestring fries or fat chips	£20.00
Steak Rossini — beef fillet steak cooked in Madeira Sauce served on a croute and duck liver paté. Served with shoestring fries or fat chips	£29.00

All main courses served with a selection of vegetables

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The Grill

All our Staffordshire beef is aged on the bone for 28 days, all weights are uncooked, prime centre cut and cooked to your liking. All served with the Arden grill garnish, shoestring fries or triple cooked fat chips

8oz rump	£22.50
7oz sirloin	£24.00
8oz ribeye	£24.00
7oz fillet	£29.00
16oz T Bone	£36.00
Steak sauce : Béarnaise trio of pepper blue cheese	£3.00
Steak butters: Bonemarrow and mustard Garlic and herb Chilli and lime	£3.00
Sides (also available to order with table d'hôte menu)	
Shoestring fries or triple cooked fat chips	£3.00
Onion rings	£3.00
Mixed salad	£3.00

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To finish	
Fruits of the forest pavlova with elderflower cream GF	£5.50
Strawberry panna-cotta, macerated strawberries, kiwi sorbet, strawberry pearls, kiwi gel and strawberry glass GF	£5.50
Tiramisu mille fuille with chocolate mocha beans	£5.50
Minted chocolate pots, chocolate soil, mint choc chip ice cream, minted caramel biscuit, mint gel and candied mint leaves	£5.50
Warm spiced apricot, frangipane tart, pistachio ice cream and sticky ginger syrup GF	£5.50
Selection of hand churned ice creams and sorbets	£5.50
Selection of English cheese and biscuits with fresh fruits and chutney	£7.50
Hot beverages ////	
Filter coffee	£2.85
Cappuccino *	£2.95
Latte Macchiato *	£3.05
Espresso *	£2.75
Moccalatte *	£3.10
Americano * * Available decaffeinated	£2.85
Hot Chocolate	£2.95
Pot of tea for one — Choose from; English breakfast, Earl Grey, white tea pear tatin, pure peppermint, zingy lemon & ginger, raspberry inferno, peach and rhubarb, vanilla chai, green tea	£2.40
Pot of tea for two — Choose from above	£4.10

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