



Clarion Charlecote Pheasant

All Day Menu

available from 11am-8.30pm

Sharing Boards

Ideal for a pair to share

Baked Camembert (GFA) Oven-baked and infused with garlic and rosemary, served with toasted ciabatta croutons.	£14.50	Charcuterie Board (GFA) A continental assortment featuring salami, Parma ham, chorizo, pastrami, Brie and gherkins.	£25.00	Ploughman's Lunch A hearty selection of mature cheddar, honey-roast ham, rustic bread, boiled egg, sausage roll, crisps and Branston pickle.	£25.00
Nachos Crispy tortilla chips, smothered in melted cheese, served with zesty salsa, cool sour cream and creamy guacamole.	£14.50				

Starters

Soup of the Day (V,VE, GFA) Served with warm crusty bread and butter.	£6.50	Garlic & Stilton Mushrooms (GFA) Creamy mushrooms atop toasted crumpets, finished with Stilton cheese.	£6.95	Chicken Strips Golden-fried and served with BBQ dipping sauce.	£7.50
Salt & Pepper Squid Lightly spiced, served with grilled lime and tartare sauce.	£7.50	Cauliflower Wings (GFA) Crispy, plant-based bites tossed in Frank's RedHot sauce.	£7.50	Hummus Crostini (GFA) Crunchy crostini topped with hummus, sun-blushed tomatoes, Kalamata olives and extra virgin olive oil.	£7.50

Mains

Pie of the Day Served with champ mash, seasonal vegetables and rich red wine gravy.	£15.95	Beer-Battered Fish & Chips (GFA) Cod fillet with a choice of garden or mushy peas and homemade tartare sauce.	£17.95	Beetroot & Butternut Squash Wellington (V) Served with chunky chips and vegetarian gravy.	£17.95
Warm House Salad (GFA) A comforting mix of sautéed potatoes, spinach, garlic, chorizo and crispy lardons.	£15.95	Scampi & Chips Golden scampi served with a choice of garden or mushy peas and lemon mayonnaise.	£12.95	Gnocchi Soft potato gnocchi in a pesto-Parmesan béchamel with wilted spinach.	£15.95
Smothered Chicken (GFA) Grilled chicken breast in BBQ sauce, served with mixed salad and fries.	£16.95	Classic Caesar Salad Crisp baby gem lettuce with bacon, anchovies, croutons and creamy Caesar dressing.	£14.25 Add chicken £4.95		

Stone-Baked Pizzas

Meat Feast A loaded pizza with pepperoni, sausage, ham and bacon.	£15.50	Spinach, Feta & Sun-Blushed Tomato (V) A Mediterranean-inspired vegetarian delight.	£15.50	Farmhouse Ham, mushrooms and mozzarella on a rich tomato base.	£15.50
Margherita (V) Tomato base, mozzarella and fresh basil.	£13.95				

Charcoal-Grilled Kebabs

All served with fries, garlic butter, coleslaw and a fresh salad.

Teriyaki Chicken (GFA) With pineapple and mixed peppers.	£21.25	Salmon & Prawn Finished with a zesty chilli and lime dressing.	£21.25	Spiced Moroccan Vegetable (V, GFA) A vibrant mix of grilled Tuscan vegetables with bold North African spices.	£21.25
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From the Grill

8oz Sirloin Steak (GFA) Served with chunky chips and dressed salad leaf. <i>Add Peppercorn Sauce</i>	£21.95 £3.95	Gammon Steak (GFA) Topped with a fried egg and pineapple, served with chunky chips.	£15.95	Charlecote Burger 6oz beef patty with American cheese, streaky bacon, sautéed onions and a fried egg.	£17.95
Piri-Piri Chicken Burger Poached chicken breast with spicy cheese and Sriracha mayonnaise.	£16.95	The Herbivore Burger (V, VE) Plant-based patty with vegan cheese and garlic aioli.	£16.95		

Sides

£4.25

Beer-Battered Onion Rings (V) Baby Roasted New Potatoes (V, VE) Skin on Fries (V, VE, GFA)	Chunky Chips (V, VE, GFA) Seasonal Vegetables (V, VE)	Coleslaw (V, VE) Dressed Side Salad (V, VE)
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Desserts

£7.95

Chocolate-Dipped Fruit Kebab (V) Strawberries, banana, and marshmallows drizzled with toffee and chocolate sauce.	Chocolate Brownie Trio (V) Served warm with mint chocolate ice cream and dark chocolate drizzle.	Raspberry & White Chocolate Cheesecake (V) A silky, tangy cheesecake with a crunchy biscuit base.
Sticky Toffee Pudding (V) Classic dessert with rich butterscotch sauce and vanilla ice cream.	Trio of Ice Creams & Sorbets (V, VE) Locally made – ask for today's flavours.	