

Wherever possible we source our produce locally.
Our salad leaves & herbs are from Leamington spa, & our own garden. Our vegetables come from Drinkwater's farm in Ebrington (just round the corner) & all our chicken & eggs are free range.
Please allow up to 40 minutes for main courses if no starters are ordered especially during busy periods. All desserts may have a trace of nuts and please advise us of any food allergies.

A 10% service charge will be added to groups of 8 or more

ANTIPASTI

Marinated Anchovies - Parma Ham -
Homemade Houmous - Marinated Artichokes -
Green & Black Olives - Bocconcini & Tomatoes
£1.95 each

STARTERS & SALADS

Soup of the Day [v]	£5.00
Avocado Vinaigrette [v] avocado, vinaigrette, fine herbs	£5.95
Roast Tomato, Goat's Cheese & Olive Tart [v] Cerney goat's cheese, kalamata olives & oregano	£7.50
Green Bean Salad shallots & parsley, vinaigrette	£6.95
Salmon Gravadlax pickled dill cucumber, crème fraîche & lemon	£8.50 / £12.75
Chopped Salad smoked chicken, bacon, egg, tomato, croutons	£7.25 / £11.75
Pea Ravioli smoked ham hock, pea shoots, beuree noisette	£7.25 / £11.75
Char-grilled Peaches and Parma Ham mint and broad bean dressing	£7.50

SHELLFISH & CRUSTACEA

Lobster half or whole cold with mayonnaise & pommes frites	£16.50 half / £32.00 whole
Cornish Crab dressed south coast crab	£12.95
Moules Marinière large with pommes frites	£7.50 / £10.75

FROM THE GRILL

Whole Grilled Sea Bass new potatoes, salsa verde	£15.95
Roast Fillet of Pollock potatoes, samphire & clams	£15.50
Rump of Lamb Bayaldi, chick peas	£16.95
Roast Breast of 'Barbury' Duck peas, broad beans & marjoram, shallots a la crème	£16.50
8oz Ribeye Steak watercress, pommes frites & sauce béarnaise	£16.95
10oz Sirloin Steak 'on the bone' watercress, pommes frites & sauce béarnaise	£17.95

SIDE ORDERS

all at £2.50 each

Buttered new Potatoes Triple Cooked Chips Pommes Frites House Green Salad Green Beans with Shallots & Parmesan

Hick's Friday Steak Night

£30 for Two Steaks
including a glass of house wine per person



A choice of Rib Eye Steak 8oz, Rump Steak 12oz,
Cap steak 8oz or Sirloin on the bone 8oz.
Served with pommes frites, homemade garlic bread,
green salad, tomato salad.
Béarnaise sauce, peppercorn sauce, herb butter.

COUPES

Ice cream supplied by Cotswold Dairy Ice Cream Company

Lemon Meringue whipped cream, broken meringue, lemon meringue ice cream	£6.50
Madagascan Vanilla whipped cream, honeycomb & Madagascan vanilla ice cream	£5.50
Chocolate & Roasted Nuts whipped cream, double chocolate ice cream, roasted macadamia, pistachio & hazelnuts, hot chocolate & praline sauce	£7.00

DESSERTS

Crème Brûlée	£5.00
Warm Peach & Almond Tart mascarpone	£6.50
Summer Pudding vanilla ice cream	£6.50
Eton Mess strawberries, crème chantilly, meringue	£6.50
Lemon Posset shortbread biscuits	£5.50
Plate of Seasonal Cheese apple, pickles & biscuits	£7.50

PLAT DU JOUR

all dishes £12.50 including a glass of house wine

Monday - Coq au Vin

Tuesday - Lamb Navran

Wednesday - Fillet of Sea Bass

Thursday - Bavette of Beef, oriental noodle salad

Friday - Fish Stew



Hicks Brasserie

SUNDAY LUNCH

Join us for a Traditional Sunday Roast served from
12 Noon – 3pm
every Sunday in the Hick's Brasserie.

Roast with all the trimmings from £15.95
including a glass of house wine