

# **Conservatory Restaurant**



## **STARTERS**

### **Hot Smoked Salmon & Mozzarella Fish Cakes**

*Accompanied with a sweet chilli sauce*

£3.95

\*

### **Selection of Continental Meats & Italian Pickles**

£4.50

\*

### **Duo of Seasonal Melon**

*Garnished with a soft fruit compote & fresh spring mint*

£4.15

\*

### **Cornet of Tamworth Ham**

*Filled with a crisp creamy coleslaw*

£3.95

\*

### **Slow roasted Duck & Beetroot Salad**

*Set on oriental leaves & soy dressing*

£5.10

\*

## **Conservatory Restaurant**



### **MAINS**

#### **Roast Loin of Lamb**

*Set on a broccoli puree & buttered carrots*

£12.50

\*

#### **Chargrilled Herefordshire Beef Steak**

*Cooked to your liking*

*Garnished with a field mushroom, grilled tomato, fried onions and homemade chips*

£12.95

\*

#### ***Chef's own recipe***

#### **Goujons of Crispy Beer Battered Cod**

*On mushy peas with a rich tomato sauce*

£8.90

\*

#### **Traditional Black Country Faggots**

*Served with black pudding, mushy peas and a rich gravy*

£9.50

\*

#### **Wild Mushroom & Asparagus Risotto**

*Topped with fresh parmesan shavings*

£7.50

*All served with homemade chunky cut chips or seasonal potatoes  
and fresh vegetables or seasonal salad.*

*Unless stated otherwise.*

# **Conservatory Restaurant**



## **DESSERTS**

### **Homemade Rhubarb Crumble**

*Served with a sweet vanilla custard*

£3.95

\*

### **Bournville Dream**

*Dairy Milk Chocolate Mousse topped with a Dark Bournville Sauce*

£3.95

\*

### **Croissant & Whisky Bread & Butter Pudding**

*Finished with a light creamy custard*

£3.95

\*

### **Homemade Seasonal Fruit Cheesecake**

*Set on a rich fruit coulis*

£3.95

\*

### **A Classic Local Cheese Board**

*Finished with a crisp English apple & biscuits*

£3.95