

The Throckmorton Arms



Relax and Stay Awhile

HOTEL ACCOMMODATION 10 EN-SUITE ROOMS

OUR RECEPTION STAFF WILL BE PLEASED TO FAX OR EMAIL YOU MENU DETAILS

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COUGHTON HILL • COUGHTON • ALCESTER • WARWICKSHIRE • B49 5HX
PART OF THE PROPER JOB PUB COMPANY

Menu

Why not try our new table d'hôte menu? 2 Main Courses for £10.00

Please ask a member of staff for details of
today's dishes

Available Monday to Saturday Lunchtimes &
Monday to Thursday Evenings

Jacket Potatoes

Served with garnish and home-made coleslaw

Choose from our range of fillings:

Cheddar cheese, baked beans, tuna mayonnaise, prawn and Marie-Rose Sauce, Chilli con carne, chicken or bacon

Up to any TWO fillings £6.15

Available Monday to Saturday Lunchtimes & Monday to Thursday
Evenings

Sandwiches

Served on a traditional, soft, Italian Focaccia bread, with a salad garnish and crisps

Cheddar cheese (v) £5.95

Brie and Bacon £5.95

Home-cooked honey-roast ham £5.95

Prawns with Marie-Rose sauce £5.95

Brie and roasted peppers (v) £5.95

Steak and caramelised onions £6.95

Would you prefer chips instead of crisps with
your sandwich? £1.00 extra

Available Monday to Saturday Lunchtimes & Monday to Thursday
Evenings

Side Orders

Home-made chips £2.25

Onion rings £2.25

Roasted vegetables £2.50

Green salad £2.50

Chef's special salad £3.00

Garlic bread £2.50

Pan-fried mushrooms £2.25

Dessert?!

Please do spare a little thought (and room) for one of our delicious,
home-made desserts.

Just ask a member of staff for details, or take a look at our Specials
Board – you know you want to!

À La Carte Menu

Starters

Sautéed potatoes, bacon and Black Pudding
Sat on dressed rocket leaves, topped with a poached egg £5.45

Smooth chicken liver pâté
With Throckmorton chutney on a warm Bruschetta £5.45

Chef's soup of the day
Served with a warmed baguette £4.25

Home-cured Gravalax
With citrus Crème Fraîche £5.75

Smoked salmon and crayfish parcels
Bound with cream cheese and chives £5.75

Brie and red pepper tart
Individually prepared and roasted (v) £5.75

Main Courses

Braised shoulder of lamb
With rosemary and garlic, sat on a fresh olive oil mash £14.25

Pork fillet stuffed with Brie
Wrapped in Parma Ham on dauphinoise potatoes with
red wine sauce £12.95

Fish of the Day
Please ask a member of staff for details of
today's fresh fish £Market Price

Roasted chicken breast
On Bubble and Squeak Potato Cake,
with Coq Au Vin sauce £10.95

Beer-battered fish
With home-made chips and minted peas £11.50

Steak and ale pie
With home-made chips £9.95

Pasta of the day
Freshly cooked and served with wild mushrooms (v) £9.95

Bubble and Squeak
Layered with roasted vegetables, basil and pine nuts (v) £9.95

All of our main dishes are served with fresh vegetables of the day

Grill

All of our steaks are from Ragley Estates, a local producer of home
grown, quality beef.

8oz. Sirloin £14.95

10oz. Rump £15.95

Ragley Estates Special Fillet £19.95

All of our steaks are cooked to your liking, served with a grilled
tomato, wild field mushrooms and home-made chips.

Sauces

The perfect accompaniment to your steak – choose from:
Peppercorn, Blue Cheese, Hollandaise,
Diane or White Wine and Mushroom £2.50

Please note: Wherever possible, we source our products locally. Most of our dishes will take approximately 20 minutes as they are cooked from fresh.
All weights are approximate uncooked weights, all of our fish may contain bones and we cannot guarantee any of our dishes do not contain traces of nut.