

The Cottage of Content

"One cannot work well, feel well or love well,
unless one has eaten well"

To start

½ Dozen garlic king prawns served with breads	£5.95
Leek & Bacon bubble & squeak topped with Grilled goats cheese	£4.55
Chicken liver & pork pate with breads	£3.70
Breaded brie wedges served with cranberry sauce	£3.55
Traditional Prawn cocktail Marie Rose	£4.65
Baked field mushrooms filled with mixed nuts and stilton	£3.80
Chef's Soup of the day served with crusty bread	£2.95
Crab fishcakes served with sweet chilli sauce	£3.45
Melon fingers wrapped in Parma ham	£4.30

For Main Course

Pork & leek sausages on mashed potato topped with parsnip crisps	£6.95
Fillet of sea bream with shallots, cherry tomatoes & garlic butter.	£9.65
Trench man's 10oz Pork chop served with apple sauce	£7.45
Home baked gammon ham with double egg	£6.85
12 or 6oz Rib-eye steak with the trimmings	£11.50 / £6.55
Lasagne al forno accompanied with a house salad	£6.90
Breaded plaice fillet served with lemon and tartare sauce	£5.60
8oz fillet steak served with the trimmings and pepper sauce	£12.85
Breaded Whole tail Scampi served with tartare sauce and lemon	£7.55
12oz or 6oz Gammon steak served with egg or pineapple	£7.90 / £5.90
Chef's roast of the day with vegetables & potatoes	£6.70
16oz House Mixed Grill served with the trimmings,	£9.45
Chef's pie of the day served with a rich gravy	£6.45
Chef's Curry of the day with popadoms and mango chutney	£6.65
Trio of lamb cutlets served with mint sauce and gravy	£8.55
Roast Mediterranean vegetables topped with cheese sauce (V)	£6.80
Mixed bean and spicy tomato risotto served with a salad. (V)	£5.90

Keep an eye on the "FISH" special board
All served with chips and peas, salad or vegetables and potatoes unless otherwise stated

For Pudding

Spotted dick served with custard (V)	£3.25
Classic Crème Brulee (V)	£3.65
Apple pie with cream or ice-cream (V)	£3.45
Chef's crumble with custard or cream (V)	£2.95
Lemon meringue pie with cream (V)	£3.65
Vanilla ice-cream with sugar curls (V)	£2.85

F-Y-I

All subject to availability. All food sourced locally wherever possible.

(V) = suitable for vegetarian.

Menu valid 2nd January to 30th April 2008.

Separate Sunday Lunch menu for Sunday's

The Cottage of Content

Sunday Lunch Menu

1 Course £6.95 2 Courses £8.75 3 Courses £9.95

To Start

Chef's Soup of the day with crusty bread (V)
Chef's pate salad and selections of breads
Mixed seafood cocktail Marie Rose
Pan fried mushrooms in garlic wine and cream (V)
Breaded Brie wedges with Cranberry sauce (V)

Main Course

Roast Rib-Eye of Beef with Yorkshire Pudding
Roast leg of Pork with Stuffing & Apple sauce
Roast leg of Lamb with Balsamic Mint sauce
House medley a little of all of the above (Extra £1.50)
All served with a selection of vegetables, new and roast potatoes.

Other Main Courses

Chef's Pie of the day
Lasagne al Forno
Home cooked ham and double eggs
6oz Rib-eye steak with the trimmings
12oz Gammon steak with pineapple
Breaded Plaice fillet or Scampi Tails with tartare sauce
The above dishes are served with a choice of chips & peas, salad or vegetables and potatoes
Chef's mild curry of the day served on rice
Roast peppers, aubergine, tomato, courgette, onions & garlic topped with cheese sauce
Mixed cheese (V) or meat platter ploughman's

Puddings

Spotted dick served with custard (V)
Classic Crème Brulee (V)
Apple pie with cream or ice-cream (V)
Chef's crumble with custard or cream (V)
Lemon meringue pie with cream (V)
Vanilla ice-cream with sugar curls (V)

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Senior Citizens Menu

Served Tuesday to Friday 12 Noon to 2pm

1 Course £3.95

2 Courses £4.95

3 Courses £5.75

To Start

Chef's Soup of the day with Crusty Bread
Chef's pate with salad and toast
Mixed seafood cocktail Marie Rose

X X X X X X

For Main Course

Faggots Chips, Peas and onion gravy
6oz gammon Steak with egg, chips and peas
Chef's mild curry of the day on a bed of rice
Breaded Plaice with garden peas and chips
Roast Vegetable Parmigiana with salad

X X X X X X

For Pudding

Spotted dick with Custard
Fruit Crumble with Custard
Rice pudding with a blob of jam
Vanilla Ice-cream.

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The Cottage of Content

Bar Snack Menu

Served Tuesday to Saturday Lunch Times ONLY

Ploughman's £5.75

Choose two of the items below

Home Baked Gammon Ham

Mature Cheddar

Traditional Stilton

French Brie

Roast Beef

All served with pickles, celery and locally baked breads

Sandwiches

Served on locally baked Granary or White bread

Cold £3.95

Mature Cheddar with sliced Tomato

Home baked gammon ham with English Mustard

Roast rib-eye of beef & Horseradish

Prawn Marie Rose with crisp lettuce (extra £1.00)

Mixed leaf salad with dressing

Hot £4.50

Bacon, Brie and Cranberry

Steak and Onion

BLT

All sandwiches served with salad garnish and a few chips.

Extras.

Bowl of Chips	1.75
Onion Rings	1.75
Garlic bread	1.50
Garlic bread with cheese	1.75

Forth Coming dates for your diary

Thursday 17th January 2008 Wine Tasting Evening
Showing how wine can compliment food & how food can compliment wine
Wine and Nibbles £17.50 per person. Bookings Essential

Friday 25th January 2008 Burn's Night
Try some haggis neaps and tattles
And listen to a couple readings of Robert Burn's poem's

Shroves Tuesday 5th February 2008
Come and try your hand at tossing pancakes in the bar.

Thursday 7th February 2008 Chinese New Year
A 3 course Chinese meal and wine Bookings Essential

Thursday 14th February 2008 Valentines day
Menu £17.50 per Guest (£35 per couple) Bookings Essential

Sunday 2nd March 2008 Mothers Day
See Sunday lunch menu for details. Booking essential

Monday 17th March 2008 St Patrick's Day
Join us for Guinness, Racing and Irish Stew

Sunday 23rd March 2008 Easter Day
See Sunday lunch menu for details Bookings Essential

Monday 24th March 2008 Bank Holiday

Wednesday 23rd April 2008 St Georges Day
Celebrate Englishness with Beer and Ploughman's

Regular Nights

1st Thursday of each month – Poker Night

2nd Friday of The Month LIVE MUSIC

3rd Thursday of the month QUIZ NIGHT

4th Saturday of the Month KARAOKE

The Cottage of Content

Barton, Bidford on Avon. Warwickshire.

Offering:

Bar Snacks / Restaurant Menu

Sunday Lunches

Great Wines / Real Ales

International Lagers

All occasions catered for.

For Further Information call:

Tel: 01789 772279

Opening Times

2nd January to 30th April 2008

*Closed Monday Lunch Time

*Open Monday 6pm to 12 Midnight

Tuesday to Thursday 12 Noon to 3pm & 6pm to 12 Midnight
Friday and Saturday 12 Noon to 12 Midnight

Sunday 12 Noon to 10.30pm

*Open all day Bank Holiday Monday's 12 Noon to 12 Midnight

1st May to 30th September 2008

Monday to Saturday 12 Noon to 12 Midnight

Sunday 12 Noon to 10.30pm