



**As some local folk may say :...**

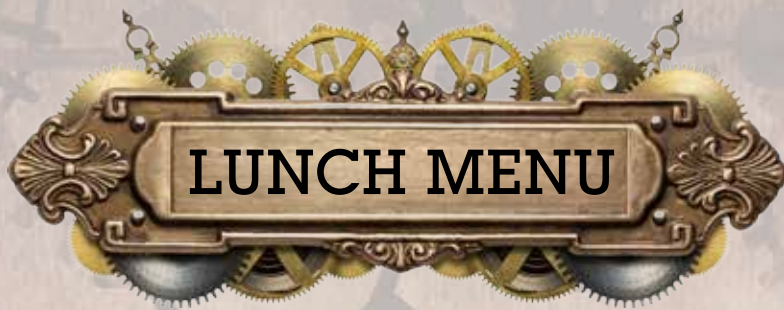
**“Safe in the sanctuary of The Quicken Tree  
where Fillongley still stands”**

**The enchanted house of the Quicken Tree, stood in protection of Old Fillongley Hall – offering security and peace to all who remained within. The tree was said to have magical healing properties and provided a place of safety to all.**

**Today, our modern “Quicken Tree” Bar & Grill, lives up to its name and heritage, offering a warm and inviting place of peace and sanctuary in the rolling Warwickshire countryside.**

**Our chef puts to great use the Quicken Trees magical element of fire – creating fabulous feasts that will delight and amaze you.**

**Welcome, relax and enjoy the dining experience  
of the Quicken Tree**



# LUNCH MENU

**SERVING 12 - 5PM ONLY**

**Soup of the Day - £4**

**Garlic King Prawns on Toasted Garlic Focaccia - £4.95**

**BBQ Buffalo Chicken Wings - £4.95**

**Nachos with Melted Cheese & Salsa - £4.95**

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**Shredded Duck & Pickled Fig Salad - £12.95**

**Blade of Beef with Fondant Potato, Rich Gravy & Buttered Cabbage - £10.95**

**Bubble & Squeak topped with Ham & Poached Egg - £9.95**

**Battered Haddock with Chips & Mushy Peas - £10.95**

**Grilled Chicken Burger with Lettuce, Tomato,  
Peppered Mayo & Farmhouse Chips - £8**

**Wild Mushroom Risotto - £11.95**

**Gammon & Eggs with Farmhouse Chips - £8.95**

**Fish Finger on Toasted Ciabatta with Tartare Sauce - £5.95**

**Steak & Apple Wood Smoked Cheese with Caramelized Red Onion  
on Toasted Focaccia - £8.95**

**Melted Brie on Toasted Ciabatta with Crispy Pancetta - £6.95**



## SANDWICHES

**Prawn Marie-Rose on Malted Brown Bread - £5.95**

**Cheese & Pickle on White or Brown - £5.95**

**Beef & Horseradish on White or Brown - £5.95**

**Ham & Wholegrain Mustard on White or Brown - £5.95**



## SIDES

**Side of Farmhouse Chips - £2.95 | Side of Sweet Potato Fries - £2.95**

**Battered Onion Rings - £2.95 | Cheesy Garlic Bread - £3.95**





## STARTERS

**Dill and Sea Salt Cured Smoked Salmon with Prosecco Jelly - £9.95**

**Creamy Garlic Mushrooms on Toasted Ciabatta topped with  
Crumbled Stilton - £6**

**Ham Hock Terrine with a Plum Chutney Candied Walnuts  
& Crispy Melba Toast - £5.95**

**Soup of the Day with Crusty Bread - £5**

**Watermelon with Pickled Figs, Candy Stripe Beetroot & Parma Ham - £5.95**

**Pan Fried King Prawns with Sweet Chilli Dip with  
Garlic & Tomato Flat Bread - £8.95**



## TO SHARE

**Warm Boxed Camembert infused with Garlic & Thyme  
served with Garlic Bread in a smoking cloche - £12**

**Mussels cooked in White Wine Garlic & Cream  
with Rustic Bread - £12**

**Sea Food Platter of Smoked Salmon, Crab, Garlic King Prawns & Crayfish  
served with Warm Crusty Bread & Prosecco Jelly - £13.95**



## SALADS

**Roast Pepper &  
Goats Cheese - £8.95**  
Baby Lettuce, Tomatoes &  
Cucumber topped with  
Roasted Red Peppers & Warm  
Goats Cheese, dressed with Pesto

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**Chicken & Chorizo - £10.95**  
Baby Lettuce & Tomato tossed  
with Pan Fried Chicken &  
Chorizo Sausage



## PIZZAS

**Roasted Mediterranean  
Vegetable & Goats Cheese - £9.95**  
with Basil Oil Pesto & Rocket

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**Wild Mushroom & Cherry Tomato  
Mozzarella & Garlic Oil - £10.50**

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**Spicy Jalapeño &  
Cajun Chicken with  
Apple Wood  
Smoked Cheese - £10.95**



## MAIN EVENT

**Pan Finished Apple Fed Belly Pork  
£14.95**  
cooked in Cider with Dauphinoise  
Potatoes & Crispy Black Pudding  
Fritters & Chantenay Carrots

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**Pan Fried Sea Bass on Red Pepper  
Risotto - £17**  
Drizzled with Saffron Oil &  
Beetroot Tuiles

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**Minted Pea Risotto topped with  
Parsnip Crisps £13**  
Parmesan Tuiles

**Steak & Ale Pie - £10.95**  
Topped with Flaky Pastry with  
Buttered Cabbage &  
Cheddar Mash

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**Beer Battered Haddock - £12**  
Farmhouse Fries, Mushy Peas &  
Tarter Sauce

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**BBQ Baby Back Ribs - £12**  
cooked in a Smoky BBQ Sauce  
with Chips, Corn Cob & Slaw,  
served under  
a smoking cloche





*All Steaks are served with Farmhouse Chips, Compote of Roasted Cherry Tomatoes, Red Onion & Mushroom topped with Herb Butter & Buttered Corn Cob*

*All of our Steaks are 28 Day Dry Matured*

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**Cote De Boeuf (bone on ribeye) serves two - £52.95**

**8oz Rump - £12**  
**8oz Sirloin - £18**  
**10oz Ribeye - £19**  
**16oz T bone - £23**

Please ask for Smoking Cloche

**10oz Gammon Steak Egg or Pineapple - £11.95**

*Steak Sauces - Peppercorn, Stilton, Rib, Red Wine - £2.95*

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**Grilled Tuna Steak - £18**

Cherry Tomato Salsa Asparagus Spears & Sweet Potato Fries

**Grilled Whole Lobster - £34**

with Lemon Butter Sauce & Sweet Potato Fries

**Quicken Tree Beef Burger - £12**

½ Pound Burger topped with Apple Wood Smoked Cheese, seasoned Tomato Crispy Pancetta Gem Lettuce on a Brioche Bun with Tomato Tappenade, Burger Sauce & Farmhouse Chips

**Super Food Burger - £12**

Falafel & Spinach Burger

in a Brioche Bun with Tomato Tapenade, Burger Sauce & Sweet Potato Fries

**Chargrilled Black Tiger Prawn Kebabs - £15**

with a Timbale of Lemon & Coriander Rice and a Thai Red Curry Sauce



**Sticky Toffee Pudding - £5.95**

Served with Butterscotch Sauce topped with Ice Cream

**New York Baked Cheesecake - £5.95**

With a Trio of Toppings

**Warm Mulled Wine Poached Pear - £4.95**

With Cinnamon Custard

**Winter Berry Panacotta - £5.95**

**Warm Cherries & Ice Cream - £6.95**

Topped with Brandy Snap Crumb

**Chocolate Sponge Pudding with Rich Chocolate Sauce - £5.95**

**Smoking Cheese Board - £8.95**

Served with Red Onion Chutney, Apple & Celery

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**Why not finish your meal with one of our speciality coffees**



# Sunday Lunch

1 Course £12.95 | 2 Courses £17.95 | 3 Courses £22.95

Why not go KING SIZE with an Extra Yorkie & Meat for an additional £2.50



## STARTERS

Cream of Garlic Mushrooms on Garlic Ciabatta

Ham Hock Terrine with Red Onion Chutney & Crispy Melba

Soup Of The Day

Toasted Brochette with Cherry Tomato, Mozzarella & Basil Pesto

Prawn Tian on a bed of Cucumber with Marie Rose Sauce



## MAINS

Roast Beef with Yorkshire Pudding & Duck Fat Roast Potatoes

Roast Loin of Pork with Stuffing, Crackling & Duck Fat Roast Potatoes

Pan Fried Hake Loin with Wilted Spinach Fondant Potatoes  
in a Garlic Prawn Butter

Goats Cheese, Red Pepper & Cherry Tomato Tarte Tatin  
served with Fondant Potatoes & Pesto Sauce

Lamb & Mint Pie with Garlic & Rosemary Mash

All roasts come with

Cauliflower Cheese and a Panache of Vegetables



## SWEETS

White Chocolate & Raspberry Cheese Cake

Rhubarb & Strawberry Crumble with Custard

Mulled Wine Poached Pear with Cinnamon Custard

Winter Berry Panna Cotta with Duo of Fruit Coulis

Warm Chocolate Brownie with Ice Cream

**SPECIALS ARE ALWAYS AVAILABLE PLEASE ASK FOR DETAILS**

Why not finish your meal with one of our speciality coffees