

Crime & Dine August 2026

Menu

Amuse bouche

Chilled pear and melon soup with ginger

Starter

Mackerel pate with pickled fennel, fresh mint and cucumber salad served with toast

Or walnut and lentil pate with spiced chutney, pickled carrots and toast

Main

Chicken, oyster mushroom and leek pie with caper buttered new potatoes, rich pan gravy and a green bean salad with mustard seeds

Or a cheddar and onion puff pastry pie with caper buttered new potatoes, rich pan gravy and a green bean salad with mustard seeds

Petit fours

Spiced biscuit / egg custard tart with orange blossom / plum, fig and almond cake

Please contact Sarah at hostdiningcoventry@gmail.com to discuss dietary requirements as we would love to accommodate you if we can. Due to the nature of a pop-up restaurant, we cannot cater for all dietary restrictions and specific allergens.