

MOTHERING SUNDAY

Pea & Watercress Soup, Chive Crème Fraiche, Crusty Ciabatta (V)(GFA)

Masala Chicken Terrine, Mango Puree, Mango Salsa, Sweetcorn Pakora, Coriander Mayonnaise Crispy Hen's Egg, Dressed Peas & Black Pudding, Bearnaise Sauce

Hot Smoked Salmon Mousse, Lemon & Dill Cream Cheese, Pickled Fennel, Beetroot Tartare & Crispy Capers (GF)

Treacle Cured Rump of Beef, Yorkshire Pudding, Garlic & Thyme Roasted Potatoes, Buttered Greens, Glazed Carrots & Red Wine Gravy

Crispy Pork Loin, Sausage & Apricot Stuffing, Yorkshire Pudding, Garlic & Thyme Roasted Potatoes, Buttered Greens, Glazed Carrots & Red Wine Gravy

Whole Roasted Chicken (For 2, to Share), Sausage & Apricot Stuffing, Pigs-in-Blankets, Garlic & Thyme Roasted Potatoes, Buttered Greens, Glazed Carrots & Red Wine Gravy*

Mushroom Wellington, Yorkshire Pudding, Garlic & Thyme Roasted Potatoes, Buttered Greens, Glazed Carrots & Red Wine Gravy (V)

Pan Fried Fillet of Sea Bream, Chorizo & Pepper Piperade, Grilled Courgette, Saffron Aioli & Crispy Tempura Mussels (GFA)

Celeriac & Truffle Potato Gnocchi, Salt Baked Celeriac & Parmesan Crisp (V)

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice-Cream

White Chocolate & Raspberry Cheesecake, Freeze Dried Raspberries, Raspberry Gel & Yoghurt Sorbet

Cherry Bakewell Tart, Amarena Cherries & Clotted Cream

Selection of Artisan Cheese, Water Biscuits, Grapes, Celery & Hornblower Chutney

Two Courses £29.00

Three Courses £33.00

Whole Chicken counts as two main courses & pre-ordering advised as limited availability £10 Deposit Per Person Required on booking. Parties of 8 or more require a pre-order.





