



Mother's Day Menu

Sunday 22nd March



Starters

Home-made Soup – <i>butter, sourdough</i>	£6.5 v poss gf
Pan-fried Scallops – <i>celeriac, celeriac & truffle puree, rocket</i>	£10 gf
Ham Hock Terrine- <i>wholegrain mustard, peas, piccalilli, Melba toast</i>	£7
Classic Prawn Cocktail – <i>Marie Rose sauce, Romaine lettuce, bread roll & butter</i>	£7
Mushroom Pate – <i>toasted walnuts, dressed leaves, seeded crackers & herb oil</i>	£7 vegan

Main Courses

Roast Sirloin of Locally Sourced Beef – <i>garlic & rosemary roast potatoes, braised red cabbage, cauliflower cheese, kale, Yorkshire pudding, gravy</i>	£16 poss gf
Roast Leg of Lamb – <i>garlic & rosemary roast potatoes, braised red cabbage, cauliflower cheese, kale, Yorkshire pudding, gravy</i>	£16 poss gf
Roast Pork Loin- <i>garlic & rosemary roast potatoes, braised red cabbage, cauliflower cheese, kale, Yorkshire pudding, gravy</i>	£15 poss gf
Moroccan Vegetable Tagine – <i>minted yoghurt, flat bread, basmati rice</i>	£14 vegan gf
Beer-Battered Fish & Chips – <i>minted mushy peas, double cooked chips & tartare sauce</i>	£14 poss gf
Pan-fried Sea Bream – <i>chorizo & pea cassoulet, crispy kale</i>	£16 gf
Home-made Fish Pie – <i>haddock, salmon, prawns, white wine sauce, green beans</i>	£15 gf

Puddings

Chocolate Brownie – <i>chocolate sauce, honeycomb & salted caramel ice cream</i>	£7
Lemon Posset – <i>lemon zested raspberries, ginger shortbread</i>	£7
Sticky Toffee Pudding – <i>butterscotch sauce, vanilla ice cream</i>	£6.5
Banana Parfait – <i>caramelised banana, banana crumb, salted caramel ganache</i>	£6.5 gf
Cherry Almond Slice – <i>toasted almonds, morello cherry ice-cream</i>	£6.5
Home-made Ice Cream & Sorbets (1,2,3 scoops) <i>Ice Creams: vanilla / strawberry / chocolate / raspberry ripple / morello cherry</i> <i>Sorbets: raspberry / lemon / mango</i>	£2.50/4.5/6
Selection of British Cheeses – (Choose of 3) <i>(Kentish Cheese, Wookey Hole Cave Age Cheddar, Sussex Scrumpy, Wigmore) – served with biscuits, celery, grapes & quince jelly</i>	£9

Service is discretionary, although a suggested 10% will be added for parties of 8 or more

v – vegetarian

gf – gluten free