

Mothering Sunday Menu

Two Courses - £19 / Three Courses & coffee - £25
Children's ½ Portions available

Starters

Duck Liver & Port Parfait, Apple Chutney & Toasted Brioche (GFO)

Beetroot Cured Gravdax of Salmon, Compressed Cucumber, Dill & Horseradish Crème Fraiche

Wild Mushroom & Spinach Open Ravioli, Truffle Oil & Parmesan (V)

French Onion Soup, Toasted Blue Cheese Croute (GFO)

Main Courses

Our Farm Roast Topside of Beef, with Horseradish Sauce (GF)

Our Farm Roast Shoulder of Lamb, with Mint Salsa (GF)

Our Farm Roast Leg of Pork, with Apple Sauce, Sage & Onion Jus (GF)

All roast main courses are served with today's Seasonal Vegetables, Roast Potatoes, Cauliflower Cheese & Yorkshire Pudding

Grilled Fillet of Seabass, Gnocchi, Greens, Dill & Prosecco Sauce

Roast Butternut Squash & Wild Garlic Risotto, Crisp Halloumi, Parmesan, Crème Fraiche & Basil Oil (V)(GFO)

Desserts

Rhubarb Crème Brûlée, Homemade Shortbread, Rhubarb Compote (V)(GFO)

Peanut Butter Parfait, Jam Sandwich, Deep Fried Peanuts (V)

Dark Chocolate Brownie, Salted Caramel Sauce & Vanilla Pod Ice Cream(V)

Selection of Cheese, Celery, Biscuits and Homemade Chutney

