



EAT • DRINK • SLEEP

Mothering Sunday Menu

SUNDAY 11th MARCH

2 Courses - £18.00

3 Courses - £23.00

Spring Vegetable Soup (v)
Freshly baked artisan bread. Gluten-free option available

Smoked Scottish Salmon (gf)
Prawn and caper terrine, local watercress

Fillet of Hereford Beef Carpaccio (gf)
Paprika shallots, croutons, parmesan

Crispy Halloumi
Local baby leaf, pecan nut, honey and oregano dressed salad

Wild Boar Terrine
Red onion, thyme and red wine jam, sourdough.
Gluten-free option available

Sirloin of Hand Selected Hereford Beef
Served with roasting juices and horseradish

Leg of Lamb from our Farm
Creamed thyme scented mash and redcurrant jus

Sausage Meat Stuffed Loin of Pork from our Farm
Served with roasting juices and baked apple

All roasts served with unlimited roast potatoes and Yorkshire puddings. Gluten-free and vegetarian gravy available on request.

Pan Fried Skate Wing (gf)
Citrus butter sauce, charred cucumber

Moroccan Spiced Cauliflower Roulade (v, gf)
Tomato and chilli ragu

All mains served with honey roasted parsnips, cauliflower gratin and a selection of locally sourced vegetables

Classic Fish and Chips
Crushed minted peas, lemon and tartare. Gluten-free option available

Fruits of the Forest Meringue Pie
Vanilla pod ice cream

Pineapple Pannacotta (gf)
Coconut, mango salsa, passionfruit gel

Belgian Dark Chocolate Torte (gf)
Fresh raspberries

Double Gloucester & Chive Cheddar, Somerset Brie
With house chutney and biscuits. Gluten-free option available.

Warm Apple and Cinnamon Pie
Vanilla pod custard

