



Mother's Day Menu

2 Courses: 27.5 per person

3 Courses and Filter Coffee or Tea: 35 per person

Starters

Local Asparagus (GF)
Crispy Parma Ham, Hollandaise Sauce, Poached Egg & Chive Oil

Duck Liver Parfait (GFO)
Red Onion Jam & Toasted Brioche

Prawn Cocktail (GFO)
Bloody Marie Rose Sauce, Brown Bread & Butter

Spring Pea & Mint Soup (GFO) (V) (VEO)
Whipped Crème Fraiche, Soft Herb Oil & Sourdough Croutons

Mains

Our Farm Roast Topside Of Beef, Horseradish Sauce (GFO)

Our Farm Roast Loin Of Pork, Apple Sauce (GFO)

Our Farm Roast Shoulder Of Lamb, Mint Sauce (GFO)

All Roast Dinners Are Served With Seasonal Vegetables, Roasted Carrot & Parsnips, Cauliflower Cheese Gratin, Sage And Onion Stuffing, Yorkshire Pudding & Roast Potatoes

Roasted Cod Loin (GF)
Crushed Peas, Pancetta, Jersey Royals & Chive Velouté

Wild Mushroom, Sun Blushed Tomato & Wild Garlic Pesto Orzo Pasta (V) (VEO)
Parmesan

Desserts

Rhubarb & Custard Crème Brûlée (GFO) (V)
Shortbread Biscuits

Vanilla Pannacotta (GFO) (V)
Macerated Strawberries & Hazelnut Tuile

White Chocolate & Raspberry Cheesecake (V)
Pistachio Crumb & Raspberry Coulis

Selection of Cheese & Biscuits (GFO) (V)
Worcestershire Sauce & Shallot Cheddar
French Brie
Celery, Chutney, Grapes & Wafer Biscuits

V - Vegetarian, VEO - Vegan Option, GF - Gluten Free, GFO - Gluten Free Option. Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts. Scan the QR code to see our Allergen Chart.

