

# Mother's Day

Sunday 22<sup>nd</sup> March



## Starters

Roasted tomato and sweet red pepper soup served with crusty bread £6 <sup>(VG)(DF)</sup>

Grilled asparagus tips wrapped in Parma ham with roasted cherry tomatoes, hazelnut and spring onion pesto, topped with a poached egg £7 <sup>(GF)</sup>

Sage, onion and pork pate served with caramelised apple chutney and toasted rye bread £6.5

Thai haddock and prawn fishcake with lime, lemongrass and rocket £7

## Mains

Confit duck leg with Jerusalem artichoke puree, garlic and rosemary roasted Jersey royals, purple sprouting broccoli and a spiced port and damson sauce £15 <sup>(GF)</sup>

Whole oven roasted local partridge crown, wrapped in streaky bacon served with dauphinoise potatoes, sticky red cabbage, baby root vegetables and a rich red wine, garlic and juniper reduction £15 <sup>(GF)</sup>

Spiced sweet potato and cranberry tagine served with Moroccan spiced cous cous and dressed rocket £12.5 <sup>(GF)(DF)(VG)</sup>

Pan fried fillet of bream served with diced herb potatoes, asparagus, peas and a mustard and tarragon sauce £14 <sup>(GF)</sup>

Pan roasted chicken supreme with potato gnocchi, courgette ribbons, spinach and a tomato and olive sauce £15

## Sunday Roasts

Roast sirloin of beef served with horseradish sauce £15

Roast shoulder of pork served with apple sauce £12

Roast lemon and thyme chicken breast supreme £13

Roast leg of lamb with mint sauce £13

Vegan sundried tomato and apricot nut roast with vegetable gravy <sup>(VG)</sup> £12

*All served roasted potatoes, roasted carrots and parsnips, broccoli and cauliflower cheese, braised red cabbage, Yorkshire pudding and gravy.*

## Desserts

Crumble of the day <sup>(VG)(DF)</sup> with custard, ice cream or dairy free ice cream £6

Triple chocolate nut brittle brownie stack with salted caramel ice cream £6.5 <sup>(N)</sup>

Coconut mousse with passionfruit, lime and roasted pineapple £6 <sup>(GF)(VG)(DF)</sup>

Rhubarb and custard panna cotta with poached rhubarb, strawberries and honeycomb  
£7 <sup>(GF)</sup>

A selection of cheese served with chutney and biscuits £7 | £11

A selection of ice-creams and sorbets £5

## Children's Menu

### Starters

Tomato and red pepper soup served with crusty bread £3 <sup>(VG)(DF)</sup>

Garlic bread with cheese £3

Pork pate served with apple chutney and warm toast £3

Mozzarella sticks with tomato sauce £3

### Mains

Macaroni cheese topped with tomato, melted cheese and served with garlic bread £6.5

Vegan fishless fish fingers with chips and peas £6.5

Cod goujons, chips and peas £6.5

Sausage mash and beans £6.5

Sweet potato and cranberry tagine with Moroccan cous cous and rocket £6.5

Any of our Sunday roasts £6.5

### Desserts

Triple chocolate no-bake Malteser cheesecake with strawberries £3

Sticky gingerbread pudding with toffee sauce and vanilla ice cream £3

Cheddar and crackers £3

A selection of ice-creams and sorbets with sauce and sprinkles £3

Crumble of the day <sup>(VG)(DF)</sup> with custard, ice cream or dairy free ice cream £3

(Gratuities at your discretion)

Head Chef: George Reynolds

