



MOTHERING SUNDAY



STARTERS

Mini Caesar salad with maple-glazed chicken, in a parmesan basket, Caesar dressing, crispy bacon and toasted focaccia croute (GFa)

Celeriac & baked apple soup, served with vegan cheddar & ale rarebit ciabatta (GFa) (VE)

Smoked mackerel mousse served on baby gem with pickled seasonal vegetables and home made potato crisps (GF)

BBQ venison bonbons, served with roasted fennel, sweet potato velouté and grilled spring onions (GF)

MAINS

SUNDAY ROAST

Choose from;

Sirloin of beef | Chicken supreme | Pork loin | Lamb roll* | Seasonal vegetable Wellington

All roasts will be served with braised red cabbage, maple-glazed root vegetables, duck fat herb-roasted potatoes, cauliflower cheese, Yorkshire pudding, proper gravy (GFa) (VEa)

Home made Venison ravioli served with sage & chorizo sauce and grated parmesan cheese

Pan-fried cod served with a new potato & leek tart, grilled courgette and caper butter sauce (GF)

Wild mushroom & lentil aubergine rolls served with roasted butternut squash purée, kale, vegetable crisps and tahini, with a coriander & lemon sauce (GF) (VE)

DESSERTS

Bread & butter pudding served with crème anglaise and vanilla ice cream (V)

Pina colada pavlova served with rum-poached peaches and coconut sorbet with Chantilly cream (GF)

Almond & coconut crumble served with poached plums, ginger & star anise compote and vegan vanilla ice cream (GF) (VE)

Dark chocolate tart with salted caramel and pistachio ice cream (V)

£37.50 per person for 3 courses

**£3.50 supplement*

Half portions are available at half price for 12's & under