



Mother's Day Menu

Mothering Sunday 19th March 2023

2 courses for £22.50 or 3 courses for £27.50

(V) (GFR) ROAST PARSNIP & CHESTNUT SOUP
THYME CROUTONS – APPLE CREAM – BLOOMER BREAD

(GFR) DUCK LIVER, SMOKED BACON & PORT PATE
ONION RELISH – ROSEMARY FOCCACIA CROSTINIS

SALT & PEPPER WHITEBAIT
SRIRACHA MAYONNAISE – SPRING ONION, CHILLI & ROCKET SALAD – PRAWN CRACKERS

(V) GOATS CHEESE & WALNUT BONBONS
BEETROOT RELISH – CONFIT CHERRY TOMATOES – DRESSED ROCKET

(GFR) SEAFOOD CAESAR SALAD
SALMON, PRAWNS, ANCHIOVIES & CRAYFISH – ASPARAGUS – BABY GEM – DILL CROUTONS – CAESAR DRESSING

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(GFR) TRADITIONAL ROAST BEEF
YORKSHIRE PUDDING - PROPER HOMEMADE GRAVY
OR

(GFR) TRADITIONAL ROAST PORK LOIN
SAGE & ONION SAUSAGMEAT STUFFING – CRACKLING - PROPER HOMEMADE GRAVY
OR

(GFR)(VER) MIXED NUT & CRANBERRY ROAST
YORKSHIRE PUDDING – PORT & THYME GRAVY

(All served with Swede & Carrot Puree, Cheesy Leek Gratin, Seasonal Vegetables & Roast Potatoes)

CHICKEN KATSU CURRY
PANKO BREADED CHICKEN STRIPS - STICKY CORIANDER RICE – PICKLED VEGETABLES

(GFR) ROAST COD LOIN
CREAMY CHIVE MASH – KING PRAWN, CLAM & BUTTERBEAN CHOWDER – BUTTERED SAMPHIRE & SUGAR SNAPS

(V) (GFR) MUSHROOM, LEEK & SMOKED CHEDDAR CRUMBLE
HAZELNUT & THYME CRUMBLE - SAUTEED GREENS – BUTTERED NEW POTATOES

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CHOCOLATE & HAZLENUT BROWNIE
TOASTED HAZLENUTS – CHOCOLATE SAUCE – FERRERO ROCHE ICE CREAM

(GFR) LEMON CURD ETON MESS
RASPBERRY COULIS– CHANTILLY CREAM – TOASTED ALMONDS

APPLE CRUMB-BRÛLÉE
APPLE COMPOTE – CRÈME ANGLAISE – SWEET CRUMBLE TOPPING

(GFR) RASPBERRY BAKEWELL TART
CHAMBORD CUSTARD – RASPBERRY COMPOTE

BAILEYS CHEESECAKE
WHITE CHOCOLATE SAUCE – CHOCOLATE & HAZELNUT WAFER – MOCHA BEAN ICE CREAM