

MOTHERING SUNDAY MENU

//STARTER//

Classic Prawn Cocktail v
With a bloody Mary shot

Mushroom Veloute v GF

Tomato and Vegetable Terrine v GF DF
Wild rocket

Chicken Lover Parfait GF
Saint Johns chutney

Smoked Salmon Platter GF DF

Meats and Cheese Board
To share

//ROAST//

Overnight Roast Beef GF
Yorkshire Pudding, home grown horseradish cream

Berkshire Pork Belly, Apple Butter GF

Baby Roast Chicken, Bread Sauce

All served with roast potatoes,
seasonal vegetables

*Or why not all three as a sharing roast board
£4 supplement

//MAIN//

Whole Roasted Fish of the Day GF
Lemon butter

Rump of Lamb GF
Basil mash, ratatouille, olive oil

Vegetable Crumble v
Blue cheese, brioche

//DESSERT//

Apple and Berry Crumble v
Custard

Stawberry and White Chocolate Millefeuille v

Banoffe Pie v

Steamed Treacle Pudding v
Clotted cream

Sticky Toffee Pudding v
Vanilla ice cream

3 Courses £33 Children's Menu £15

DF – dairy free, GF – gluten free, V – vegetarian, Ve – Vegan. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need. All prices include VAT.