

Mothering Sunday Menu

22nd March 2020

12pm – 5pm

‘Free glass of Prosecco for all mums’

Starters

Pea and mint soup (V, Vg, Gf)

Ham hock terrine, piccalilli and rustic croutons

Grilled mackerel, charred baby gem, horseradish remoulade, sweet and sour
rhubarb and crème fraiche (Gf)

Salt baked beetroot, pickled baby beets with blue cheese mousse and focaccia tuille (V, Vgo, Gfo)

Curried smoked haddock quails Scotch egg on a bed of spiced carrot risotto (Gf)

Mains

All roasts are served with fluffy roast potatoes, seasonal vegetables, Yorkshire pudding and gravy.

Beef strip loin, Ballantine of chicken, Pork loin, Braised Lamb shank

Nut Roast with all the trimmings and mushroom gravy for the Vegan and vegetarians (V, Vg)

Fillet of Sea Bass, saffron fondant, pea, leek and pancetta fricassee with shellfish bisque (Gf)

Desserts

Sticky toffee pudding, toffee sauce

Hot Chocolate fondant with vanilla ice cream

Apple crumble with crème anglaise (Vgo)

Passion fruit cheesecake

Selection Rowdy cow ice cream

£24 Two courses £28 Three courses

Children under 5 Free