

MEMORABLE

*Mother's
Day*

3 COURSES

£24.95 PER PERSON

CELEBRATE WITH US

SUNDAY 31ST MARCH

Mother's Day

RAISE A TOAST

APEROL SPRITZ

The perfect apéritif. Refreshing Prosecco, bittersweet orange Aperol and soda to lengthen. Served long over ice.
£8.25

RASPBERRY & PEACH GINTONICA

Tanqueray, peach bitters and juicy, raspberry cordial topped with Fever-Tree tonic, fresh raspberries and rosemary.
£7.95

SPARKLING WINE BY THE GLASS

Moët & Chandon Impérial Champagne
Freixenet Italian Sparkling Rosé
Prosecco
See our menu for prices.

STARTERS

- SCALLOPS IN BACON CRUMB on celeriac purée with bacon and pea shoots (+£3pp)
TRUFFLED GOAT'S CHEESE on sweet chilli beetroot, with diced pear, an orange & honey dressing and a rice paper cracker (v)
SMOKED SALMON & KING PRAWN POT topped with Devon crab crème fraîche, served with ciabatta bread
ROASTED LENTIL FALAFEL with Lebanese-style dip, lemon & thyme dressing and crispy rustic toast (ve)
TEMPURA MUSHROOMS crispy mushrooms with a soy, lime & ginger dip (v)
DUCK LIVER & PORT PARFAIT with a spiced fruit & sloe gin chutney and rustic toast
CURRIED BUTTERNUT SQUASH SOUP with crisp tortilla, coconut yoghurt, ciabatta and butter (v) or balsamic vinegar and olive oil (ve)

MAINS

THE ULTIMATE SUNDAY ROAST EXPERIENCE

All of our meat roasts are served with smoked beef-dripping roasted potatoes, seasonal greens, roasted root vegetables, Yorkshire pudding and bottomless gravy. *Choose from:*

- ROAST RIB OF BEEF with coarse-grain mustard seasoning ROAST CHICKEN with bread sauce and stuffing wrapped in bacon
ROAST PORK LOIN with crackling and stuffing wrapped in bacon ROAST LAMB RUMP with stuffing wrapped in bacon
FIG & DOLCELATTE NUT ROAST with roasted potatoes, seasonal vegetables, Yorkshire pudding, honey-roasted apple & onion gravy (v)
TRIO OF ROASTS Beef, pork and chicken, with crackling and stuffing wrapped in bacon (£2.50pp)

SIDES Cauliflower cheese £3.00 | Stuffing wrapped in bacon £3.50 | Potato dauphinoise (v) £3.95
Tenderstem broccoli, asparagus & green beans in soy glaze (ve) £3.95 | Or enjoy all four for £9.95

- 10oz RIBEYE STEAK Served with twice-cooked chunky chips, roasted mushroom & confit tomato (+£7pp)
Add peppercorn, béarnaise or beef dripping sauce £1.95, king prawns & garlic butter £3.95
GUINEA FOWL with crispy polenta chips and a Peroni & porcini mushroom sauce
SEARED SEABASS FILLETS on ribbons of courgette marinated in lemon, with asparagus, tenderstem broccoli and a vermouth velouté
FRESHLY BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce
PRIME BEEF BURGER with smoked Irish Cheddar, lettuce, tomato, burger sauce and a pickle
Add Bacon / Chorizo / Flat mushroom (v) £1.50 | Grilled halloumi (v) £2.50
SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE with roasted sweet peppers, oyster mushrooms and a slow-roasted tomato dressing (ve)
SIDES Mac & cheese (v) £3.95 | Onion rings (v) £3.50 | Fries & aioli (v) £3.25 | Sweet potato fries with Gran Moravia cheese & rosemary (v) £3.95

DESSERTS

- MELTING CHOCOLATE & PEANUT BOMB filled with sticky toffee pudding and peanut butter cream.
Served with Bourbon vanilla ice cream and hot salted caramel sauce (v) (+£2pp)
BLACKCURRANT MOUSSE on a biscuit base, served with crushed mango and fresh strawberries (ve)
WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v)
NEW YORK-STYLE BAKED VANILLA CHEESECAKE with a forest fruit compote and whipped cream (v)
APPLE & RHUBARB CRUMBLE topped with a Demerara sugar crumb and served with custard (v)
TIRAMISU The classic Italian 'pick me up'. A light sponge soaked in coffee liqueur, with mascarpone cream and cocoa (v)
BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) (+£2pp)

All of our food is prepared in a kitchen where cross-contamination may occur, and our menu descriptions do not include all ingredients. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol; please ask a member of staff for further information. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients. However, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of six or more.