



# Mother's Day Sunday Lunch

22nd March 2020

2 courses £26.50 - 3 courses £32

Homemade bread selection with whipped smoked cod's roe and whipped brown butter

## Starters

Carrot, lemongrass and coconut soup with toasted almonds, coriander oil (N) (DF) **(VEGAN)**  
Glazed goat's cheese, pickled beetroot, air dried tomatoes, walnuts, wild garlic pesto (N) (GF) **(V)**  
Gin cured salmon, pickled cucumber, lemon puree, wholegrain mustard crème fraiche (GF)  
Whipped Duck liver parfait, cherry gel, red onion & cumin chutney, almond granola, warm bread (N)

## Main Courses

Roast beef sirloin, braised shin stuffed Yorkshire pudding, seasonal vegetables, roast potatoes, red wine gravy  
Roast chicken breast and leg, pork, sage and onion stuffing, seasonal veg, roast potatoes, red wine gravy  
16 hour braised lamb shoulder, seasonal vegetables, roast potatoes, redcurrant and rosemary jam  
'Market fish of the day', chick pea, lentil and cauliflower saag aloo, tikka spiced coconut cream (DF) (GF)  
Salt baked beetroot, crispy goat's cheese croquettes, spring vegetables, wild garlic pesto **(V)**  
BBQ purple sprouting broccoli, chick pea, lentil and cauliflower saag aloo, tikka spiced coconut cream (DF) (GF) **(VEGAN)**

## Sides

•Duck fat roasties £3.50 •Cauliflower cheese £3.95 •Braised carrot and swede £3.50

## Desserts

Lemon tart with clotted cream  
Dark chocolate cremoso, poached pineapple, almond granola, passionfruit sorbet (N)  
White chocolate cheesecake, lemon curd, raspberry sorbet  
Carrot and walnut cake, orange mascarpone sorbet (N)  
Chefs selection of 3 British and Irish cheeses with wafers, crackers & seasonal chutney  
Three scoops of handmade ice creams or sorbets

**Selection of homemade chocolate fudge £3.50**

**If you have any food allergies, then please consult a member of our team.**

**(V)** – Vegetarian (N) – Contains nuts (DF) – Dairy free (GF) – Gluten free (Crus) – Crustaceans – (M) – Molluscs

# Mother's Day Children's menu

## Starters

- 'Soup of the day' with toasted almonds and herb oil (V) £5
- Pork and apricot sausage roll with mustard mayo and salad £5

## Main Courses

- Roast beef with all the trimmings £12
- Roast chicken with all the trimmings £10
- Breaded fish goujons, lemon mayo, skin on fries £9
- Pork sausages with mash or fries, seasonal greens and gravy £9
- Tomato and vegetable sauce, pasta, cheddar cheese (V) £8

## Desserts

- Chocolate brownie with chocolate sauce and vanilla ice cream £5
- Sticky toffee pudding with butterscotch and vanilla ice cream £5
- Selection of ice creams or sorbets £2 per scoop