



Mothering Sunday Lunch

Sunday 11th March 2018

Served 12-3pm | Booking essential

Have a sweet tooth? Afternoon teas served 12-5pm by booking only

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Field mushroom soup, blue cheese ‘toastie’ (v)

Seafood terrine, fried capers, nori mayonnaise, mixed leaf

Potted duck & maple syrup, roasted grapes, frisée salad, toasted sour dough

Yorkshire pudding, roast bone marrow, watercress, gravy

Salt baked beetroots, whipped goat’s cheese with tahini, red veined sorrel, walnut & sage pesto (v)

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Your choice of traditional roast:

- Roast rump of beef
- Roast pork loin
- Half roast chicken
- Parsnip nut roast (v)

Served with all the traditional garnishes including cauliflower cheese, carrots roasted with honey & pine nuts, apricot sausage meat stuffing

or

Crispy breaded hake, wilted spinach, creamed potato, warm tartare sauce

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Baked milk chocolate tart, pistachios, pistachio ice cream

Warm bourbon pineapple upside down cake, vanilla ice cream

Classic sticky toffee pudding, toffee sauce, pouring cream

Baileys cheesecake, chocolate jelly, white chocolate sorbet

Best of British cheese board, classic garnishes

£20 – 2 courses | £25 – courses