

Mothering Sunday

Two courses - £20.50, Three courses - £25.50

March 11th 12-6.30pm

Today's aperitif

Elderflower fizz ☞ Prosecco laced with St Germaine elderflower liqueur £6.95

Starters

Creamy pea & watercress soup, garlic croutons, local breads (v,ga)

Pork, apple & shallot meatballs, white wine cream, parmesan shavings (g) *(available as a main course with skin-on chips)*

Warm Stilton, pear & walnut salad, red wine & balsamic glaze (v,g) *(available as a main course with buttered new potatoes)*

Sweet chilli crispy beef, raw vegetable & coriander salad, soy, garlic & sesame seed dressing.

Grilled smoked mackerel, dill & crème fraiche potato salad, lemon dressing (g)

Pickled red onion, smoked Lincolnshire poacher & leek tartlet, rocket (v) *(available as a main course with skinny fries)*

Seafood cocktail: North Atlantic prawns, smoked salmon, baby gem lettuce, lemon & chive mayonnaise (g)

Roasts, Grills & Bakes

Our roasts are served with dripping roasted potatoes, seasonal vegetables, cauliflower cheese, roasted carrot & honey roasted parsnips

Rare roasted striploin of Hereford beef (35 day aged), Yorkshire pudding, horseradish cream (ga) (£1 supplement)

Roasted pork loin, garlic & apricot stuffing, apple & cider sauce, crackling (ga)

Roasted chicken breast, crispy dry cured bacon, garlic & thyme stuffing, rye bread sauce (ga)

Rosemary & garlic roasted shoulder of lamb, Yorkshire pudding, crushed minted pea's (ga)

Honey & mustard roasted ham, hen egg, home cut chips, Blue Bell pineapple chutney (ga)

Posh Blue Bell burger: brioche bun, tomato, gherkin, tomato relish, vintage cheddar, smoked bacon, coleslaw, home cut chips

6oz Aberdeen Angus fillet steak (35 day aged), skinny fries, Stilton sauce, rocket (£8 supplement)

Wild mushroom, toasted pine nut, spinach & ricotta risotto, crispy rocket (v,g)

Lovely stuff for two to share...

Oven roasted Hereford Chateaubriand (35 day aged), cooked to your liking,
Yorkshire pudding, hot horseradish sauce, dripping roast potatoes, seasonal vegetables, cauliflower cheese, parsnips
& roasted carrots (£6.95 per person supplement) ... *when they're gone they're gone, sorry folks!*

Fish & Shellfish

King prawn, mussel & smoked fish chowder, fresh herb crumb, sauté jersey royals

Beer battered fish & chips, garden pea purée, tartare sauce

Devon crab gratin, vintage cheddar & parsley crust, sauté new potatoes, dressed salad (g) (£2.95 supplement)

Scampi in a basket, skinny fries, tartare sauce, garden salad

Kids

Most of our menu can be shrunk for smallest of appetites. One/Two/Three courses £7.50/10.50/£13.50

Kids fish & fries, Heinz baked beans or garden peas

Kids scampi & fries, Heinz baked beans or garden peas

Kids chicken goujons & fries, Heinz baked beans or garden peas

Baby roasts for the little people – chicken, pork, beef or lamb

Desserts

Stewed fruit & white chocolate parfait, granola crumb, maple reduction (v)

Lemon curd tart, popping candy, raspberry sorbet, berry coulis (v)

Double Chocolate & mint sundae, warm chocolate sauce (g)

Mixed berry apple crumble, ginger nut crumb, shortbread biscuit, raisin ice cream (v,ga)

Selection of Thaymar ice creams & sorbets (v,g)

For the kids – Frozen chocolate covered banana (v,g) (£2.00)

British farmhouse cheese board *choose three from:*

Norfolk White Lady, Thomas Hoe Red Leicester, Isle of Arran,

Cropwell Bishop Stilton, Tunworth, Oxford Isis (£2.50 supplement)