

Mother's Day Menu

2 COURSE £29.95 & 3 COURSE £34.95
GLASS OF FIZZ FOR ALL MUMS

To Start

CARAMELIZED JERUSALEM ARTICHOKE SOUP, CRISPY PARSNIP, TOASTED HAZELNUTS, HERB OIL, SERVED WITH SOURDOUGH (V) (VEGAN OPTION AVAILABLE)

ARABIC LAMB KOFTA, FIRE ROAST RED HUMMUS, LAVENDER SALAD (GF)

SMOKED HADDOCK CROQUETTE, CHARDONNAY SAUCE, CRISPY PARMA HAM, PINK PEPPERCORN

HAM HOCK, PICKLED CARROT & MUSTARD TERRINE, SMOKED APPLE CHUTNEY, CELERIAC REMOULADE, BRIOCHE

FRENCH GOAT CHEESE TART - WALDORF SALAD, ONION CHUTNEY, WATERCRESS (V)

Mains

MOTHERING SUNDAY ROAST- SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, SEASONAL GREENS, RED CABBAGE, CRUSHED SWEDE, CARROTS & GRAVY

ROASTED OXFORDSHIRE BEEF SIRLOIN

ROASTED LOIN OF PORK

ROASTED CHICKEN SUPREME

WELSH LEG OF LAMB

MUSHROOM & CRANBERRY NUT ROAST (V)
(VEGAN & GLUTEN FREE OPTION AVAILABLE)

Home Comfort

STAR CHEESEBURGER, BABY GEM, VINE TOMATO, RED ONION, MATURE CHEDDAR, CRISPY SMOKED BACON, HOMEMADE BURGER SAUCE, TRIPLE COOKED CHIPS

PAN FRIED SALMON, TENDERSTEM BROCCOLI, DAUPHINOISE POTATOES, KING PRAWN & PINK CHAMPAGNE SAUCE, VINE CHERRY TOMATOES (GF)

PAN SEARED COLEY, MUSSELS, OLIVE & WHITE WINE TAGLIATELLE, PARSLEY OIL

TOMATO SAN MARZANO RISOTTO, BASIL PESTO & BURATTA (GF) (V)

Dessert

APPLE & APRICOT CRUMBLE WITH CUSTARD (V)

VANILLA PANNA COTTA, SEASONAL BERRY COULIS, FRESH BERRIES & STRAWBERRIES (GF)

DULCE DE LECHE CHEESECAKE (V), SALTED CARAMEL ICE CREAM

BAILEY'S CHOCOLATE MOUSSE, CHANTILLY CREAM,
COULIS AND BERRIES (V) (GF)

PLEASE LET A MEMBER OF TEAM KNOW UPON ORDERING
IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGENS