

Mothering Sunday

3 courses 37.95

Starters

Broccoli and blue cheese tart with maple-dressed salad leaves NGCI V

Ham hock and pea terrine with apricot chutney and crostini NGCI

Chicken liver pâté with sweet onion marmalade and toasted sourdough *NGCI

Chargrilled halloumi with an olive and sun-blushed tomato bruschetta VE

Sautéed tiger prawns with smoked paprika, winter herbs, aioli, and toasted sourdough *NGCI

Main Courses

Pan-fried cod loin with saffron new potatoes, capers, sautéed green beans and a pickled salsa NGCI

Chestnut mushroom, squash and spinach pie with parsley mash, seasonal greens and vegan gravy NGCI VE

Slow-roasted duck leg with Parmesan mash, braised red cabbage, seasonal greens and redcurrant jus NGCI

Steak and ale pie with parsley mash, sautéed greens and red wine jus NGCI

Sunday Roasts

Roast sirloin of beef *NGCI

Roast loin of pork with crackling *NGCI

Half roast lemon and thyme chicken *NGCI

Roasted carrot, mushroom, tender stem broccoli and butternut squash wellington VE

All served with Yorkshire pudding, herb-roasted potatoes, Chantenay carrots, braised red cabbage, sautéed greens and homemade red wine jus

Sides

Chunky chips NGCI VE 4.50

Skin-on fries NGCI VE 4.50

Herb-roasted potatoes NGCI VE 3.95

Cauliflower cheese V 4.50

Yorkshire pudding *NGCI V 2.00

Seasonal greens NGCI VE 3.95

Braised red cabbage NGCI VE 3.95

Puddings

Vanilla panna cotta with macerated strawberries and a chocolate crumb NGCI V

Apple and blackberry crumble tart, cinnamon custard NGCI V *VE

Sticky toffee pudding with toffee sauce and vanilla ice cream *NGCI V

Classic chocolate brownie with vanilla ice cream and fresh berries *NGCI V

A selection of local and English cheeses, grapes, celery, quince gel, red onion chutney and artisan crackers *NGCI V

A selection of Mooka ice cream and sorbets

Ice creams: chocolate, strawberry, butterscotch with a hint of salt, French vanilla, rum and raisin NGCI V

Sorbets: mango, raspberry, lemon NGCI VE

Coffee & tea

Americano 3.20

Cappuccino 3.60

Latte 3.60

Espresso 3.00

Double Espresso 3.20

Flat White 3.60

Macchiato 3.00

Hot Chocolate 3.80

Liqueur Coffee 6.50

Irish, Baileys, Calypso, Seville, or Amaretto

Tea 3.20

Berry, Camomile, Earl Grey, Green, Lemon and Ginger, Peppermint, or Decaf Tea

Allergens & Intolerances

Please inform a member of the team of any allergies or intolerances before placing an order. Note that not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A list of all 14 notifiable allergens are available upon request.

V= suitable for vegetarians VE = suitable for vegans

*VE = can be adapted to be suitable for vegans

NGCI = uses non-gluten containing ingredients

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Please note, an optional 12.5% gratuity will be added to your bill.