

Mother's Day

2 courses £35 | 3 courses £40

STARTERS

ROAST TOMATO & BASIL SOUP (V, VG, GF optional)

Crusty bread & butter

GARLIC KING PRAWNS (GF optional)

garlic, shallot and white wine butter sauce, with warm sourdough

SAUTEED GARLIC MUSHROOMS ON TOAST

Stilton cream sauce

CAJUN CHICKEN & CHORIZO CAESAR SALAD

romaine lettuce, croutons & parmesan shavings

NEW FORREST ASPARAGUS (V)

crisp poached egg, hollandaise sauce

MAINS

All served with roast potatoes, honey glazed parsnips and seasonal vegetables

PRIME FILLET OF BEEF (GF optional)

Yorkshire pudding, Red wine jus

ROAST SHOULDER OF LAMB (GF optional)

Yorkshire pudding, red currant jus

VEGETARIAN NUT ROAST (V)

Wild mushrooms, vine tomatoes

BUTTER ROAST ROULADE OF TURKEY

stuffing, pigs in blankets

PAN ROAST FILLET OF SEA TROUT (GF optional)

dill hollandaise sauce

CHILDREN'S ROAST CHICKEN OR CHILDS MENU AVAILABLE FOR 12 AND UNDER

DESSERTS

STICKY TOFFEE PUDDING (GF optional)

ice cream or custard

APPLE & BERRY CRUMBLE (GF optional)

ice cream or custard

SALTED CARAMEL & CHOCOLATE TORTE

VANILLA BEAN CRÈME BRULEE (GF optional)

VEGAN CHOCOLATE CAKE

fresh berries, vegan "ice cream"

CHEESE BOARD (£5 supplement)

selection of local and international cheeses, grapes, walnuts, chutney

Please be advised that food prepared here may have come into contact with common allergens. Please make your server aware of any allergies or dietary requirements when placing your order. Please be aware a 10% gratuity will be added to the bill.