



Mother's Day Sunday 15th March

2 Courses £25, 3 Courses £30



~Starters~

Roasted Tomato Soup, Pesto & Warm Bread (VG/GFR)

Venison Terrine, Carrot & Horseradish Cream

Wild Mushroom Pate, Pickled Walnut Ketchup & Focaccia Croutons (GFR/VE)

Blue Cheese & Broccoli Tart, Rocket, Cherry Tomato, Balsamic Dressing (v)

Salmon & Pea Fishcake, Dill Mayo, Crispy Capers

~Mains~

Roasted Beef Topside, Roasted Potatoes, Roasted Carrot, Broccoli, Red Cabbage & Yorkshire Pudding

Garlic Roasted Chicken, Stuffing, Yorkshire Pudding, Roasted Potatoes, Roasted Carrot, Broccoli & Red Cabbage

Mushroom & Beetroot Nut Roast, Roasted Potatoes, Roasted Carrots, Broccoli, Red Cabbage (VE)

Minted Lamb Leg, Creamed Mash, Broccoli, Roasted Carrot, Braised Greens & Red Wine Sauce *

Shepards Pie, Mashed Potatoes, Roasted Carrot, Garden Peas & Gravy (GF)

Gardeners Pie, Mashed Potatoes, Roasted Carrot, Garden Peas & Gravy (GF/VER)

Crispy Battered Fish, Handcut Chips, Buttered Peas & Caper Mayonnaise

Chilli Miso Jackfruit, Sticky BBQ New Potatoes & House Salad (VE/GF)

~Desserts~

Lemon & Raspberry Drizzle, Chantilly Cream, Frozen Raspberry, Lemon Balm (V)

Rhubarb & Peach Crumble, Vegan custard (GF/VE)

Coconut Mousse, Chocolate Sauce, coconut Gel, toasted Coconut, dark chocolate pencil (GF/VE)

Apricot Cheesecake & Minted Strawberry Compote

Warm Chocolate Brownie, Salted Caramel Sauce & Vanilla Ice Cream (GF)

Kidderton Ash Goats Cheese, Shropshire Blue, Welsh Cheddar, Apple Compote, Biscuits, Frozen Grapes (V) *

*Items Mark with * include a £3 Supplement*

Please ask staff for any food allergen information.

A Discretionary 10% Service Charge is applied to Bills, please let us know if you would like this removed.

100% of Service Charge goes to Staff. Thank You