

Mothering Sunday Lunch

1 course £ 18.50 2 courses £23.50 3 courses £27.50

Children's Roast 1 course £9.50 2 course 12.50

Starters

Vine roasted Tomato and mixed bean soup with pesto cream

Seven and Wye smoked salmon

With pickled fennel and vanilla infused cucumber, saffron and garlic mayonnaise

Local wood pigeon breasts

Creamed savoy cabbage and nutmeg, wild mushrooms on toasted Brioche and red wine jus

Goats cheese soufflé

With celeriac and pear remoulade, Red Wine poached pears and pear puree.

Duck liver terrine

Truffle oil coating, red onion jam, and baby leaf salad garlic and herd Ciabatta croutes

Pan seared Cornish scallops' Crisp pork belly,

Apple Puree, cherry apples, red wine jus

Mains

Roast Rump of Beef, Duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, braised red cabbage, bone marrow gravy

Roasted Leg of Lamb, Duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, Braised red cabbage, minted gravy

Paddock farm Pork Shoulder, orange and rosemary stuffing, Duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, braised red cabbage, bone marrow gravy

Pearl barley, spinach, mushroom & Brie Wellington. Roast potatoes, baby leeks

Red wine sauce V

Free Range Chicken Basil and Sun blushed Tomato centre, duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, braised red cabbage, bone marrow gravy

Oven roasted wild trout with garlic and herb sautéed new potatoes with garlic and herbs, red wine jus

Desserts

Mixed berry and apple crumble with crème Anglaise

Glazed Citrus tart with mango sorbet, meringue, lemon curd and honeycomb

Lemon and lime cheesecake with lemon curd, citrus sorbet

Sticky toffee pudding with toffee sauce and vanilla ice cream

Classic pear tart Tatin with vanilla and cinnamon ice cream Warm Treacle tart with

Raspberry ripple ice cream, white chocolate powder, raspberry coulis