

Mothering Sunday

March 11th 12pm ~ 6.30pm

Two courses ~ £20, Three courses ~ £25

Today's aperitif

Elderflower fizz ☞ Prosecco laced with St Germaine elderflower liqueur £6.95

Starters

- Roasted tomato & garlic soup, herb croutons, local breads (v,ga)
- Parma ham, chicken & wholegrain mustard terrine, ciabatta toasts (ga)
- Crispy duck leg, watercress, spring onion salad, hoi sin dressing
- Salt baked beetroot, feta, pickled onions, pine nuts (v,g) *(available as a main with roasted new potatoes)*
- Creamy garlic wild mushrooms, Wymeswold sourdough (v,ga)
- Prawn & crayfish cocktail, Marie rose sauce, whole meal bread (ga)
- Smoked haddock & chive mousse, charred baby gem, citrus oil (g)

Roasts & Grills

Our roasts are served with duck fat roasted potatoes, seasonal vegetables, cauliflower cheese, roasted roots

- Rare roasted, treacle cured striploin of beef (35 day Hereford), Hot horseradish cream, Yorkshire pudding (ga) (£1 supplement)
- Roast pork loin, sage & onion stuffing, apple sauce (ga)
- Roast chicken supreme, rye bread sauce, stuffing (ga)
- Windy "meat stack": beef, pork, ½ chicken breast, stuffing, Yorkshire pudding (ga) (£2 supplement)
- Roasted lamb rump, fondant potato, buttered baby leeks, redcurrant jus (g)
- Honey roast ham, home cut chips, fried duck egg, pineapple chutney (g)
- 8oz Ribeye steak (35 day Hereford), home cut chips, watercress salad, garlic & peppercorn butter (ga) (£4 supplement)
- Vegetarian "toad in the hole" mashed potato, buttered greens, onion gravy (v)
- Roast butternut squash chilli, saffron rice, chive crème fraiche (v)
- Posh "windy" burger, smoked applewood, bacon, seeded brioche bun, home cut chips, coleslaw

Treat Mum...?

Oven roasted Chateaubriand (35 day, Hereford) for two to share, Yorkshire pudding, hot horseradish, duck fat roast potatoes, seasonal vegetables, cauliflower cheese, roasted roots
£6 supplement per person ...sorry folks, when they are gone, they're gone!

Fish & shellfish

- Scampi in a basket, skinny fries, tartare sauce, garden salad
- Fish & Chips: sustainably caught, beer battered fish, garden pea purée, home cut chips, chunky tartare
- Pan fried hake fillet, sauté new potatoes, purple spouting broccoli, roasted tomato sauce (g)
- Devonshire crab gratin, citrus roasted new potatoes, house salad (g)

Kids £7.95

Most of our menu can be shrunk for smallest of appetites

- Kids fish & fries, Heinz baked beans or garden peas
- Kids scampi & fries, Heinz baked beans or garden peas
- Kids chicken goujons & fries, Heinz baked beans or garden peas
- Baby roasts for the little people – chicken, pork or beef (ga)

Desserts & cheeses

We love Le Campuget French pudding wine 'Il n'est pas trop tard'... try it with any of our desserts... 50ml glass £3.25

- Lemon sponge, creamy custard (v)
- Chocolate & walnut tart, raspberry sorbet (v)
- Passion fruit cheesecake, Chantilly cream (v,g)
- Warm chocolate brownie, white chocolate sauce, honeycomb ice cream (v)
- Selection of Thaymar ice creams & sorbets (v,g)
- For the kids – Ice cream in a cone (£1.95), Chocolate brownie (v) (£2.50), Frozen chocolate bananas (v) (£2.50)

British farmhouse cheese board *choose three from:*
Norfolk White Lady, Thomas Hoe Red Leicester, Isle of Arran,
Cropwell Bishop Stilton, Tunworth (£2.50 supplement)