
MOTHER'S DAY SUNDAY CARVERY

Sunday 12 - 4pm

STARTERS

Soup of the day, accompanied garnish, homemade bread and butter (V)
Smoked mackerel pate, horseradish cream, charred cucumber, sourdough toast
Whole baked camembert, grape chutney, sourdough bread (V)
Gin and beetroot cured Salmon gravadlax (GF)

ROASTS

All roasts are served with crispy duck fat roasted potato, roasted parsnip,
tender stem broccoli and rosemary Yorkshire pudding
Slow roast sirloin of beef (GF)
Welsh leg of lamb (GF)
Slow roast leg of pork with apple sauce and crackling (GF)

MAINS

Chicken Caesar, baby gem lettuce, hens egg, parmesan crouton and anchovies (GF)
London pride beer-battered fish with hand-cut chips and garden peas
Butternut squash, sage and stilton risotto (V) (GF)

DESSERTS

raspberry panna cotta, white chocolate and meringue
Triple chocolate brownie with vanilla ice cream
Tart au citron, passionfruit coulis, mango sorbet
British cheese selection, crackers and onion chutney
Selection of ice cream and sorbets

Two courses 22
Three courses 26

(includes a free glass of prosecco for mum)

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.