

Mothering Sunday 30th March 2025

We have 2 sittings at 12.00pm & 2.30pm. Booking is essential.

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Spring vegetable soup, baby tin loaf

Exotic mushrooms, asparagus & balsamic onions vol-au-vent, parsley oil

Rachel goats' cheese, beetroot, walnut & pea shoot salad, truffle honey dressing

Crispy duck, black cherry& orange salad, crumbled Wonton pastry, Hoisin dressing

Smoked mackerel & horseradish pate, celeriac remoulade, baby tin loaf

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Tiger prawns with chopped baby gem, topped with Aioli

28 day aged roast sirloin of beef

Roast leg of English pork & crackling

Roast breast of turkey with stuffing

Roast supreme of French chicken & stuffing

Roast sweet potato & beetroot Wellington

All served with a selection of seasonal vegetables, rosemary & garlic, Maris Piper crispy roast potatoes, homemade Yorkshire pudding & home-style pan gravy.

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Spring lamb casserole with shallots, mushrooms, carrots, celery & leeks in a mint & redcurrant gravy, spring green & roast new potatoes

Kerala Chemeen king prawn curry, pilau rice

Pan fried fillet of hake served with a clam chowder & tender stem broccoli

Pan fried fillet of Chalk Stream Trout, almond butter, watercress salad, roast new potatoes

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Sticky toffee pudding, honey & salted caramel ice cream

Chocolate brownie, mint chocolate chip ice cram

Raspberry Eton mess, shortbread biscuit

Double baked Vanilla cheesecake & fresh strawberries

Lemon meringue pie, St Clements panna cotta

Two courses £28 * Three courses £36

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