

MOTHERS DAY LUNCH



4 courses £35 per person. Half price for Children under 12.

AMUSE-BOUCHE

Pressed ham hock with piccalilli

STARTERS

Caramelised cauliflower soup with toasted almonds & curry oil (pwg,v)

Crayfish saladette with crisp leaves, marie rose sauce, lemon and brown bread

Charred white and green asparagus, crumbled goat's cheese, pomegranate seeds, white grape dressing (pwg)

Antipasti meats with roasted peaches and a honey glaze (pwg)

MAINS

Roast sirloin of Saltmarsh Farm beef coated with mustard and cracked black

Pepper, served with a Yorkshire pudding and duck fat roasted potatoes

Roast loin of Gloucestershire pork with a sage and apple stuffing, crackling and duck fat roast potatoes

Pan fried salmon fillet with a watercress and herb crust, crushed buttered new potatoes and a saffron beurre' blanc

Seasonal vegetable moussaka with a crisp mix leaf salad and garlic sourdough (v,pwg)

DESSERTS

Espresso panna cotta, chocolate soil & vanilla bean ice cream

Sticky toffee and date pudding with thick custard

Rhubarb cheesecake, rhubarb ice cream & compote

Chocolate orange tart with marmalade ice cream

TEA, COFFEE AND PETIT FOUR

(ve) vegan (pwg) Prepared without gluten

Please ask for allergen information or inform us of your intolerances, allergies and/or dietary requirements every time you visit as ingredients may have changed since your last purchase. Please make a member of staff aware of any food intolerances, allergies or dietary requirements you have, when placing your order. More information on ingredients is available on request. Our restaurant kitchen handles all ingredients, therefore some products may not be suitable for those with severe allergies. Our suppliers and chefs take great care to remove any bones from our boneless items however there could still be a small chance of finding one.