

MEMORABLE

*Mother's
Day*

3 COURSES

£24.95 PER PERSON

CELEBRATE WITH US

SUNDAY 31ST MARCH

Mother's Day

RAISE A TOAST

APEROL SPRITZ

The perfect apéritif. Refreshing Prosecco, bittersweet orange Aperol and soda to lengthen. Served long over ice.
£8.25

RASPBERRY & PEACH GINTONICA

Tanqueray, peach bitters and juicy, raspberry cordial topped with Fever-Tree tonic, fresh raspberries and rosemary.
£7.95

SPARKLING WINE BY THE GLASS

Moët & Chandon Impérial Champagne
Freixenet Italian Sparkling Rosé
Prosecco
See our menu for prices.

STARTERS

SCALLOPS IN BACON CRUMB on celeriac purée with bacon and pea shoots (+£3pp)

DEEP-FRIED BRIE in panko breadcrumbs with chutney (v)

LOBSTER & KING PRAWN POT in Devon crab crème fraîche with toasted ciabatta bread

ROASTED LENTIL FALAFEL with Lebanese-style dip, lemon & thyme dressing and crispy rustic toast (ve)

THYME-ROASTED PORTOBELLO MUSHROOMS in Cropwell Bishop sauce with rustic toast (v)

DUCK LIVER & PORT PARFAIT with gooseberry & Prosecco flavour compote and toasted ciabatta bread

CURRIED BUTTERNUT SQUASH SOUP with crisp tortilla, coconut sauce, ciabatta and butter (v) or balsamic vinegar and olive oil (ve)

MAINS

THE ULTIMATE SUNDAY ROAST EXPERIENCE

All of our meat roasts are served with smoked beef-dripping roasted potatoes, seasonal greens, roasted root vegetables, Yorkshire pudding and bottomless gravy. *Choose from:*

ROAST RIB OF BEEF with coarse-grain mustard seasoning

ROAST CHICKEN with bread sauce and stuffing wrapped in bacon

ROAST PORK LOIN with crackling and stuffing wrapped in bacon

ROAST LAMB RUMP with stuffing wrapped in bacon

FIG & DOLCELATTE NUT ROAST with roasted potatoes, seasonal vegetables, Yorkshire pudding, honey-roasted apple & onion gravy (v)

TRIO OF ROASTS Beef, pork and chicken, with crackling and stuffing wrapped in bacon (£2.50pp)

SIDES Cauliflower cheese £3.00 | Stuffing wrapped in bacon £3.50 | Potato dauphinoise (v) £3.95

Tenderstem broccoli, asparagus & green beans in soy glaze (ve) £3.95 | Or enjoy all four for £9.95

9oz RIB-EYE STEAK with twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato and baby kale (+£5pp)

Add peppercorn, béarnaise or beef dripping sauce £1.95, king prawns & garlic butter £3.95

GUINEA FOWL with crispy polenta chips and a Peroni & porcini mushroom sauce

PAN-FRIED SEA BASS FILLETS with Parmentier potatoes, pancetta, olives, spinach and white wine velouté

FRESHLY BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce

HOME-MADE BRITISH BEEF BURGER with smoked Irish Cheddar, mustard mayonnaise, relish and fries

Add Bacon / Chorizo / Flat mushroom (v) £1.50 | Grilled halloumi (v) £2.50

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE with roasted sweet peppers, oyster mushrooms and a slow-roasted tomato dressing (ve)

SIDES Mac & cheese (v) £3.95 | Onion rings (v) £3.50 | Fries & aioli (v) £3.00 | Sweet potato fries with Gran Moravia cheese & rosemary (v) £3.95

DESSERTS

MELTING CHOCOLATE & PEANUT BOMB filled with sticky toffee pudding and peanut butter cream.

Served with Bourbon vanilla ice cream and hot salted caramel sauce (v) (+£2pp)

BLACKCURRANT MOUSSE on a biscuit base, served with crushed mango and fresh strawberries (ve)

WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v)

NEW YORK-STYLE BAKED VANILLA CHEESECAKE with a forest fruit compote and whipped cream (v)

APPLE & BLACKBERRY CRUMBLE topped with a Demerara sugar crumb, served with custard (v)

VANILLA CRÈME BRÛLÉE served with home-baked sultana & oatmeal biscuits (v)

BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester,

Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) (+£2pp)

All of our food is prepared in a kitchen where cross-contamination may occur, and our menu descriptions do not include all ingredients. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol; please ask a member of staff for further information. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients. However, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of six or more.