



Mother's Day Menu 31st March 2019

2 courses £22.00 or 3 courses £28.00

APPETISERS & NIBBLES

Home baked breads & olives(v) (gf by request)

Garlic bread (v) (gf by request)

Garlic bread with cheese(v) (gf by request)

STARTERS

Chef's soup of the day, home baked breads (vg) (gf by request)

Deep fried scampi tails, smoked paprika aioli, charred lemon

Baked camembert, rosemary crisp breads, onion marmalade (v) (gf)

Poached leeks, silverskin onions, caramelised walnuts, Roquefort cheese,
tomato & red onion salsa verde (v)

Home pressed smoked ham hock terrine, piccalilli, sour dough

MAINS

**All roasts served with their traditional accompaniments,
together with homemade Yorkshire pudding, roasties,
fresh seasonal vegetables and delicious pan roast gravy**

Roast topside of beef

Roast breast of Cotswold chicken

Roast loin of pork

Chef's nut roast (vg)

Pan seared fillet of salmon, lemon & parsley crushed new potatoes,
tenderstem broccoli, hollandaise sauce (gf)

Vegetable and apricot tagine, basmati rice (v) (vg)

Super food salad, tenderstem broccoli, broad beans, roast sweet
potato, beetroot, quinoa, toasted seeds, watercress dressing (v) (vg)

Freshly battered fish, chunky chips, garden peas, tartar sauce (gf)



CHILDRENS MENU – 2 COURSES £10.00

Sunday roast with all the trimmings

Battered fish fillet, baked beans and chips

Sausages, vegetables, mash potato

Vegetarian sausages, vegetables, mash potato (v)

2 Scoops of locally made ice cream or sorbet (vegan on request)

DESSERTS

Belgian chocolate torte, salted caramel, ice cream

Raspberry crème brulee, homemade raspberry compote, shortbread

Peach Bellini cheesecake, pecan sorbet, candied peel (gf)

Baked pear & frangipane tart, Madagascar vanilla bean ice cream

Knickerbocker glory

A selection of locally made ice cream or sorbet (vegan on request)

Locally sourced cheese, water biscuits, homemade chutney,
fresh celery sticks (v)(gf by request) (£1.00 supplement applies)

Glass of late bottled vintage port (70ml) £5.00

Beaumes de Venise Muscat dessert wine (50ml) £4.00

COFFEE

Cafetiere	£3.00
Cappuccino	£3.00
Latte	£3.00
Americano	£3.00
Espresso	£2.20
Coffee Cream Float	£3.50
Coffee Liqueur Float	£5.00
Café Mocha	£3.00
Affogato, espresso poured over vanilla ice cream	£5.50
Selection of freshly brewed teas	from £2.50
Hot chocolate	from £3.00

**For allergens details please ask a member of staff for our information folder,
(gf) gluten free (v) vegetarian (vg) vegan**