

Mothers Day

Hummus, grilled chorizo, pita, crudites, tomato salsa (V)
Butternut Squash Arancini, pickled beetroot, spiced carrot & parsnip puree (V+)
Salt & Szechuan Pepper Squid, pickled cucumber, wasabi mayo (G)
Chicken Liver & Port Parfait, spiced grape chutney, toasted brioche (G)
Mackerel Pate, rocket & red onion salad, toasted sourdough (G)

Roast Rump of Chalk Down Farm Beef

Slow Roast Belly of Old Spot Local Pork, Crackling

Roast Leg of Welsh Lamb

Rotisserie-Style Chicken Supreme, Stuffing

All roasts served with beef dripping roast potatoes, yorkshire pudding, cauliflower cheese, acacia honey roast root vegetables, savoy cabbage & leeks, rich red wine gravy

Roasted Mediterranean Vegetable Shortcrust Pastry Tart
cous cous & feta, rocket & red onion salad (V)

Seabass Fillet

spring onion crushed potatoes, tenderstem broccoli, thai coconut, lemongrass & tomato sauce, exotic fruit salsa (G)

Wild Mushroom & Truffle Risotto

peas, baby spinach, parmesan (V+)(G)

Crispy Beef Salad

mixed leaves, cucumber & carrot ribbons, sesame seeds, hoisin & plum dressing, papaya & pineapple salsa

Pink Carved Stonor Park Venison Steak

dauphinoise potato, roasted butternut squash puree, fine beans, port & blueberry jus (G)

Supplement Charge £4.00

Warm Chocolate & Blueberry Brulee, vanilla shortbread

Soft Warm Chocolate Brownie, tripple chocolate ice cream, pecan crumb

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream

Mixed Berry Eton Mess, meringue, chantilly cream (G)

Cheeseboard, select 3 cheeses (G)

Supplement charge £3.00

2 Course £31.95

3 Course £36.95

Reservation Essential - £10pp deposit required at time of booking.

Please advise your server of any food allergies or intolerances.
Full allergen file available upon request.