

Mothers Day

Hummus, tomato & coriander salsa, pita, crudites (V+)

Smoked Mackerel & Horseradish Pate, rocket, pistachio pesto, toasted sourdough (G)

Salt & Szechuan Pepper Squid, pickled cucumber, wasabi mayo (G)

Chicken Liver & Port Parfait, spiced grape chutney, toasted brioche (G)

Truffle Mac & Cheese Croquettes, sweet pickled cucumber, truffle mayo (V)

Pil Pil Prawns, spring onion, chilli, lime, garlic, toasted ciabatta (G)
Supplement Charge £3

Roast Rump of Chalk Down Farm Beef

Braised Belly of Local Old Spot Pork, Apple Sauce, Crackling

Roast Leg of Welsh Lamb

24hr Brined Roast Chicken Supreme

All roasts served with beef dripping roast potatoes, Yorkshire pudding, cauliflower puree, acacia honey roast root vegetables, seasonal greens, rich red wine gravy

Roast Medley of Mediteranean Vegitable Wellington

buttered new potatoes, cauliflower puree, rocket & tomato salad (V)

Seabass Fillet

spring onion crushed new potatoes, tender stem broccoli, thai coconut, lemongrass & star anise sauce, tropical fruit salsa (G)

Risotto

garden peas, fresh mint, roasted butternut squash, parmesan (V+)(G)

Crispy Beef Salad

mixed leaves, cucumber & carrot ribbons, sesame seeds, hoisin & plum dressing, spring onions

Blackgate Farm 7oz 32 Day Aged Fillet Steak

portobello mushroom, grilled tomato, roasted garlic, green peppercorn sauce, rustic chips (G)

Supplment Charge £6

Soft Warm Chocolate Brownie, vanilla ice cream, chocolate sauce, almond flakes

Milk & Toffee Tart, old English spices, blackcurrant sorbet

Mango & Passionfruit Pavlova, meringue, chantilly cream, mango salsa, passionfruit coulis (G)

Our Signature Apple Pie, homemade apple & sultana pie, honey drizzle, salted caramel ice cream

Salted Caramel Ice Cream & Brownie Bites, chocolate sauce

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.