

Mother's Day Sunday Lunch

Three Courses £35.00

While you Decide

Artisan Bread Selection (v) £5.50
Wignalls Yallo Rapeseed Oil, Tomato
Butter, Tunworth Cheese Custard

To Start

Soup of the day
Freshly baked bread (v)

Goats Milk Cheesecake
Hazelnut, Asparagus, Pickle baby
beetroot

Seaweed Cured Salmon & Cod
Puffed Rice, Pickled Ginger, Wasabi
Whipped Chicken Liver Parfait
Seville Orange, Linseed Crackers

Sides

Provençal Roasted Vegetables (v) £4.00
Green Olive Tapenade

Stem Broccoli (v) £4.00
Miso Butter & Cashew

Truffle Cauliflower Cheese (v) £4.00

Triple Cooked Chips (v) £4.00
Salt & Vinegar

Creamed Leeks & Bacon £4.00
Cheddar Cheese Crumble

Main Course

Roast Sirloin of Beef
Yorkshire Pudding, Cauliflower Cheese,
Roasted Potatoes, Seasonal Vegetables &
Red Wine Jus

Roast Leg of Lamb
Mint, Cauliflower cheese, Roasted
Potatoes, Seasonal Vegetables, Rosemary
Jus

Whole Roast Chicken
Leek & Wild Mushroom Stuffing, Roasted
Potatoes, Cauliflower Cheese, Seasonal
Vegetables, Red Wine Jus

Mushroom, Leek & Red Wine Pie
Topped With Sweet Potato & Kale (Ve &
G.F)

Desserts

Sticky Toffee Pudding
Toffee Sauce Vanilla Ice Cream

Rhubarb & White Chocolate Crumble,
Custard

Chefs Selection of Sorbet & Ice Cream

Selection of Regional Cheese
Chutney, Preserve, Crackers

All prices are inclusive of VAT.
An optional 10% service charge will be applied to your bill.

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten.