

MOTHERING SUNDAY MENU | TWO COURSES £21.95, THREE COURSES £24.95

All Mums dining will enjoy a complimentary Xeco Ginger cocktail.

STARTER

SOUP OF THE DAY (please check with your server for today's special) VG

POTTED HOT SMOKED SALMON, crème fraiche, capers, cayenne, lemon, grilled sour dough

STEAMED ASPARAGUS, smoked tomato and shallot salsa, olives, herb salad VE/GF

DEEP FRIED PANKO BREADED BRIE, homemade chutney

PRESSED CHICKEN, TARRAGON & APRICOT TERRINE, pickled beetroot, carrot & apple puree

SEARED SCALLOPS, pancetta, lemon and pea puree, fresh peas and crisp parmesan (supp. £3.00pp) GF

SMASHED AVOCADO & LIME, TOASTED SOUR DOUGH, shallot, lemon oil VE

ROASTS

Roasts are served with fat roasted potatoes, seasonal vegetables, Yorkshire pudding & real gravy

SLOW ROASTED RARE BREED DRY AGED TOPSIDE OF BEEF, horseradish sauce

ROASTED LOIN OF GLOUCESTER OLD SPOT PORK, homemade apple sauce

ROAST OF THE DAY, please see your server or check our blackboard for today's special

TRIO OF ROASTS, a mixed plate with each of our three roasts,
served with all the trimmings & pigs in blankets (supp. £2.50pp)

MAINS

6OZ DRY AGED RARE BREED BEEF BURGER, house relish, lettuce, tomato, swiss cheese & skin on fries

SPICED CHICK PEA, FETA & MINT BURGER, signature bun, tzatziki, roasted red pepper, skin on fries VG

CHICKEN, LEEK & HAM PIE, spring cabbage, leeks & peas, creamed potato & gravy GF

AVOCADO SALAD, lemon & mint cous cous, pistachio,

parsley, broccoli, red onion, coconut bacon, garlic yoghurt VG

SEARED SEA BASS, sautéed, smoked bacon, red chicory, runner beans and red wine sauce GF

WILD MUSHROOM & TRUFFLE RISOTTO, chestnut, arugula, parmesan VG

ROASTED FILLET OF SALMON, wild rice, edamame, carrot, coriander, beetroot,
avocado, lime, miso and teriyaki dressing GF

SIDES

STEAMED CHILLI BROCCOLI & ALMONDS £3.50 VE/GF

SMOKED CHEDDAR & CHIVE CAULIFLOWER CHEESE £4.00 VG

HONEY & BEER GLAZED PIGS IN BLANKETS £6.00

BRAISED RED CABBAGE £3.50 VE/GF

DESSERTS

VANILLA CRÈME BRÛLÉE, short bread VG

TREACLE TART, clotted cream ice cream VG

PISTACHIO CAKE, blood orange sorbet VG

CHOCOLATE MOUSSE, crumb, black forest compote

STICKY TOFFEE PUDDING, butterscotch sauce, stem ginger ice cream VG

SELECTION OF BRITISH CHEESES, crackers, grapes, celery and chutney (supp. £2.00pp)

VE = VEGAN | GF = GLUTEN FREE | VG = VEGETARIAN