

Mothering Sunday Menu 2 Courses - 31.50 3 Courses - 35.50

Starters

Soup of the Day | served with bread and butter (X*, V*, Ve*)

Spicy Glazed Chicken Wings | Korean chilli glazed wings, sesame seeds, spring onions, crispy onions, spicy yoghurt (X*)

Classic Prawn Cocktail | marie rose sauce, cos lettuce, brown bread and butter

Chicken Liver Paté | date and fig chutney, melba toast

Crispy Whitebait | pickled fennel & cucumber salad, tartar sauce

Lavender & Honey Glazed Goat's Cheese Salad | pickled vegetables, roasted beetroot, red onion marmalade, sourdough croutons, honey and mustard dressing (X*, V, Ve*)

Duck & Plum Paté | date and fig chutney melba toast (X*)

Mains

Roast English Exmoor Beef Sirloin | (X*)

Roasted Butternut Squash | (X*, V, Ve)

Little Oak Farm Roast Pork (X*)

Roast Turkey Breast | pigs in blankets, sage and onion stuffing (X*)

All served with roast potatoes, broccoli and cauliflower cheese, Yorkshire pudding, selection of seasonal veg

Battered Fish & Chips | minted peas, tartare sauce (X)

Wild Mushroom Stroganoff | tagliatelle pasta, spinach, black truffle oil, parmesan (V, X*)

Desserts

Apple & Cinnamon Crumble | clotted cream

Sticky Ginger Pudding | butterscotch sauce, vanilla ice cream

Classic Vanilla Crème Brulee | (X)

Dark & Stormy | rum and raisin ice cream, spiced rum (X*)

Baileys Tiramisu Trifle | boozy mascarpone cream, coffee liqueur sponge, cocoa powder

Chocolate & Salted Caramel Ice Cream Sundae | choc cake crumbs, cream, chocolate ice cream, salted caramel ice cream

A discretionary 10% service charge will be added to tables of 8 or more guests (non-residents). All collected service charges are distributed among our staff as part of their tips. Thank you for your understanding and generosity.