



MOTHER'S DAY

STARTERS

CAULIFLOWER AND SMOKED CHEDDAR SOUP, HOMEMADE BREAD
HAM HOCK AND LENTIL TERRINE, PICCALILLI AND RYE BREAD
HOT SMOKED SALMON AND TARTARE TIAN
BRAISED LEEK AND SOMERSET BRIE TART
CHICKEN LIVER PARFAIT, CROUTES AND ONION MARMALADE

MAIN COURSE

ROASTED SIRLOIN OF BEEF WITH ALL THE TRIMMINGS
ROASTED LEG OF LOCAL LAMB WITH ALL THE TRIMMINGS
(WE COOK OUR BEEF AND LAMB MEDIUM RARE, PLEASE LET US KNOW IF YOU WOULD LIKE IT COOKING A LITTLE MORE)
ROASTED LOIN OF PORK WITH ALL THE TRIMMINGS
WILD MUSHROOM AND GARLIC MILLE FUILLE
FILLET OF HAKE, LENTIL AND FENNEL CASSOULET

DESSERT

RHUBARB AND CUSTARD PARFAIT, GINGER CRUMBLE
BREAD AND BUTTER PUDDING, ORANGE SCENTED ANGLAISE
HOMEMADE TIRAMISU
AFFOGATO – SHOT OF ESPRESSO AND A SCOOP OF VANILLA ICE CREAM
TWO SCOOPS OF HOMEMADE ICE CREAM OR SORBET

£13 FOR ONE COURSE
£19 FOR TWO COURSES
£23 FOR THREE COURSES

ALLERGY ADVICE – PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGY OR DIETARY REQUIREMENTS

