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FOR THE TABLE

MOTHER'S DAY MENU

10TH MARCH 2024

STARTER AND MAIN

£27

Selection of small plates for the table to share:

Bolognaise Arancini - *pepper & almond sauce, parmesan*

Chalk Stream Smoked Trout - *beetroot, horseradish creme fraiche, chive oil*

Hot Honey Grilled Halloumi - *spring onion, rocket*

Rosemary Foccacia

MAINS

Roast Fillet of Beef & Horseradish

(£5 supplement)

Pan Roasted Chicken Breast with Cranberry Sauce

Nut Roast

all served with roast potatoes, tenderstem, slow cooked carrot, red cabbage, greens, leeks in cheese sauce, gravy

Crumbed Cornish Sole Fillets

white wine cream sauce, split with sauce verge, tenderstem, herbed potatoes

TO FINISH

Lemon Tiramisu

italian classic with marscapone, flavoured untraditionally with limoncello and lemon curd

8

Gin and Pink Grapefruit Sorbet

made in the new forest with twisted nose gin
6.5

Double Chocolate Brownie

honeycomb ice cream, toffee sauce, white chocolate shavings

8

Please make your server aware and ask for information on allergens and food intolerances before placing your order. All of our menus are created in-house and we are happy to share our recipes for those with specific allergy or dietary requirements to make informed choices, but unfortunately cannot guarantee that our food is 100% free from allergens as we use them throughout our menus. A discretionary service charge of 12.5% will be added to your bill. Gratuities are distributed equally amongst all members of staff