



Two courses £32 | Three courses £38

*A glass of bubbly for all mothers upon arrival*

#### STARTERS

##### **Soup of the day**

Toasted Sourdough

##### **Terrine**

Ham Hock Terrine, Piccalilli, Sourdough Toast

##### **Beetroot Cured Salmon**

Confit Beetroots, Crème Fraiche, Coral Tullie

##### **Heritage Tomato**

Bocconcini, Basil Pesto, Tomato Emulsion, Rye Cracker

#### MAINS

*All Roasts are served with Roast Potatoes & in Season Vegetables:  
Beef Fat Carrots, Honey & Mustard Parsnips, Tenderstem Broccoli, Red Cabbage,*

##### **Walter Rose 28 Day Dry Aged Beef Sirloin & Yorkshire Pudding**

##### **Roast Chicken**

##### **Spring Leg of Lamb**

##### **Slad Valley Mushroom Wellington**

Cauliflower Puree, Confit Beetroot, Candid Walnuts

##### **Atlantic Salmon Fillet**

Tarragon Gnocchi, Pea Puree, Asparagus

#### DESSERTS

##### **Apple & Blackberry Crumble**

Crème Anglaise

##### **Traditional Sticky Toffee Pudding**

Toffee sauce, Ice Cream


##### **Chocolate**

Chocolate Cremeux, Passionfruit Sorbet

##### **Cheese**

Selection of English Cheese, Biscuits, Grapes, Chutney

*If you have any food allergies, intolerances, or dietary requirements, please let us know at the time of ordering.*

 - means elements of the dish have come from our garden  
*We apply a discretionary service charge of 10% to all tables.*