

Mothers Day

2 COURSES FROM £28PP / 3 COURSES FROM £37PP

STARTERS.....

French Onion soup, Barber's Cheddar cheese & garlic sourdough toast, olive oil, **V/Vea, Nga**

Whipped Rosary goat's cheese, pickled beetroot, dill, micro herbs, pomegranate, beetroot olive oil, **V, Nga**

King prawn & avocado cocktail, Bloody Mary sauce, cucumber, cherry tomato, shredded gem, warm sourdough, **Nga**

Halloumi fries, sweet chilli jam, **V, Nga**

Panko mozzarella, fried mozzarella ball, rich tomato & red wine sauce, basil, **V**

Duck, green peppercorn & orange terrine, sticky fig relish, baby gherkins, sourdough toast, **Nga**

Buttermilk chicken thighs, confit garlic mayonnaise, truffle oil, Parmesan cheese, **Nga**

MAINS.....

10oz Ribeye steak +£6, grass-fed, 28-day matured steak, confit garlic butter, Koffmann's thick cut chips, onion nest, rocket & Parmesan salad, **Nga**

Add a sauce: beer & beef dripping, Béarnaise V, peppercorn V or Stilton & mushroom V +2.50

6oz Wagyu burger, brioche bun, sticky onions, Barber's Cheddar cheese, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick cut chips, **Nga**

Add smoked streaky bacon +1.75

Traditional fish and chips, Koffmann's thick cut chips, smashed peas, lemon, dill pickle, Maldon sea salt

Buttermilk chicken Milanese, rocket & Parmesan salad, confit cherry tomatoes, basil pesto, skin-on fries, lemon

Forager's cottage pie, braised oyster mushrooms & Puy lentils, creamy mash, buttered tenderstem broccoli, **Ve, Nga**

Grilled Bream, Buttery fondant potato, truffled cream leeks, lobster bisque, caramelised lemon, **Nga**

Gunday Roasts

All served with beef dripping Maris Piper roast potatoes, Yorkshire pudding, roasted carrots, cavolo nero & tenderstem broccoli, rich roast gravy

British sirloin beef, roast parsnips, horseradish sauce, **Nga**

Slow-roasted lamb shoulder, buttered roasted leeks, mint sauce, **Nga**

Half-roasted chicken, sage, smoked bacon & sausage meat stuffing, **Nga**

British pork belly, sage, smoked bacon & sausage meat stuffing, Bramley apple sauce, **Nga**

Hasselback butternut squash, confit garlic & English garden herb crumb, **Ve, Nga**

Turn over for our Sunday sides and desserts...

Gunday sides

Cauliflower & tenderstem broccoli cheese, Cheddar cheese sauce, Barber's Cheddar cheese, **V, Nga** 3.75

Pigs in blankets, four mini Old Spot sausages, wrapped in smoked streaky bacon 3.25

Truffle Mac 'N' Cheese, Cheddar cheese sauce, confit garlic & English garden herb crumb, truffle oil, **V** 4.25

Roasted leeks with Stilton, **V, Nga** 3.75

Sage, smoked bacon & sausage meat stuffing 2.25

Roasted carrots, parsnips & red onion, **Ve, Nga** 3.25

DESSERTS

Sticky toffee pudding, caramelised pecans, honeycomb ice cream, **V, Nga**

Lemon meringue tower, Sweet shortcrust pastry, lemon curd, clotted cream ice cream, torched meringue **V**

Chocolate cheesecake sphere, Dark chocolate sphere, salted caramel cheesecake, buttery biscuit crumb, hot salted caramel for pouring, **V, Nga**

Black cherry pie, clotted cream ice cream, chocolate pencil, **V/Vea**

Hazelnut crème brûlée, toasted hazelnuts, torched sugar, **V, Nga**

Chocolate orange truffle, chocolate sponge base, rich chocolate truffle, orange compote, cream filled profiterole, orange drizzle, **V**

Apple & rhubarb tart, clotted cream ice cream, whipped vanilla cream, raspberry coulis, **V**

Blood orange sorbet, **Ve, Nga**

Chocolate brownie, warm Belgian chocolate sauce, clotted cream ice cream, **V, Nga**

Maple & pecan waffle, Dulce de Leche, honeycomb ice cream, **V**

Indulgent ice cream, choose three scoops from: honeycomb, clotted cream, strawberry, or chocolate, **V/Vea, Nga**

Tiramisu affogato, Mascarpone, clotted cream ice cream, chocolate shell, sponge fingers, hot espresso for pouring, **V**

HOT DRINKS & DIGESTIFS

Espresso, **V/Vea** SNG 3.50 | DBL 4.25

Cappuccino, **V/Vea** 4.50

Caffè latte, **V/Vea** 4.50

Mochaccino, **V** 4.50

Flat white, **V/Vea** 4.50

Americano, **V/Vea** 4.50

Hot chocolate, **V** 4.50

Add whipped cream and marshmallows +50p

Teapigs 3.75

Choose from- English breakfast **V/Vea**, Earl Grey **V/Vea**, peppermint **Ve**, berry fruit **Ve** or green tea **Ve**

Espresso Martini, Absolut vodka, Kahlúa, espresso, 9.95

Pornstar Martini, Absolut vodka, Passoã, lime purée, passionfruit purée, shot of Prosecco, 9.95

Tommy's Margarita, Olmeca Reposado tequila, lime juice, agave syrup, 8.95

Old Fashioned, Bulleit Bourbon whiskey, Angostura bitters, 9.75

See our drinks menu for our full range

V- Suitable for vegetarians. **VE**- Suitable for vegans. **VEA**- Vegan option available upon request. **NGA**- Non-gluten option available upon request. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen information. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.