

Mother's Day Specials

STARTER

Roast butternut squash soup

Labneh, chilli flakes, rustic bread **6.50 (GFO/DFO/V/VEO)**

Shell-on crevettes

garlic & parsley butter, lemon **8.95 (GF)**

Pan fried red mullet

sweetcorn salsa, piquillo pepper aioli, micro coriander **7.95 (GF/DF)**

Moules mariniere

steamed mussels in white wine & garlic cream, rustic bread **8.95 / 17.95**

Crispy fried calamari

harissa aioli, lemon tomato & red onion salad **8.95 (DF)**

SUNDAY ROASTS

Roast Herefordshire sirloin of beef **18.95**

Roast Herefordshire loin of pork *sage, onion & chestnut* stuffing, apple sauce **16.95**

Free range chicken breast *sage, onion & pork* stuffing **16.95**

*All served with duck fat roast potatoes, Yorkshire pudding,
seasonal greens & red wine jus*

Nut Roast *olive oil roast potatoes, apple sauce, seasonal greens* **15.95**

Sides:

cauliflower cheese (to share) **5.50**

sage, onion & pork stuffing **3.50**

pigs in blanket **3.50**

MAINS

Lime & chilli king prawns

broccoli, soy & mango Udon noodles, yuzu & wasabi dressing **17.95 (DF)**

Grilled Rainbow trout

Parmentier potatoes, asparagus, smoked salmon & dill cream **18.95 (GF)**

Pan fried stone bass

olive oil new potatoes, shaved fennel & sun-blushed tomato salad,
salsa verde **23.95. (GF/DF)**

DESSERT

Dark chocolate brownie

chocolate sauce, vanilla ice cream **6.50 (GF/DFO/V/VEO)**

Cheese board **11.95**

celery, grapes, quince jelly, artisan crackers

Sharpham brie – rich & sweet, with mushroom notes, made from jersey cow's milk

Snowdonia White Truffle trove - extra mature cheddar enriched with delicate
black summer truffle

Roquefort - A French sheep's milk blue. Tangy crumbly and moist with a distinctive taste

Spotted dick

vanilla custard **6.95**