

# Mother's Day Menu

Three courses - £29.95pp + FREE Lillet

## Starters

Prawn cocktail à la russe,  
buttered brown bread, fresh lemon

Finest quality smoked salmon,  
buttered brown bread, fresh lemon

Salt roast beetroot and  
goat's cheese salad,  
candied walnuts,  
merlot vinegar (V)

Perinelli & Mr White's Charcuterie,  
Marco's hand reared pigs  
from the Rudloe estate

Soup of the day  
(please speak to your server)

## Mains

Our mains are all designed around sharing and the food will be served  
in the middle of the table with all the trimmings

Roast whole free-range chicken à la forestière,  
woodland mushrooms, madeira roasting juices

Roast rump of lamb à la Dijonnaise

Roast pork belly with apples, sage and cider cream sauce

Roast sirloin of beef à la forestière,  
woodland mushrooms, extra virgin olive oil,  
balsamic vinegar

Fillet of salmon, tomato vinaigrette,  
young fennel, fresh herbs

Served with all the trimmings:

Roast Potatoes, Pigs in Blankets, Yorkshire Pudding, Box-Tree Braised Red Cabbage,  
Cauliflower Cheese, Buttered Leaf Spinach, Sage and Onion Stuffing, Extra Sauce Jugs

Vegetarian & plant-based option available, ask your server for details

## Desserts

Selection Of Farmhouse Cheeses (V)  
*Blue Monday, Coastal Cheddar, Somerset brie,  
grapes, quince jelly, artisan crisp breads*

Traditional Apple Crumble (V)  
*Almond crumble topping, vanilla ice cream*

Mr Coulson's Sticky Toffee Pudding (V)  
*Butterscotch sauce, caramel ice cream*

Bitter Chocolate Mousse (V)  
*Hazelnut caramel crunch,  
sweetened vanilla cream*

Hell's Kitchen  
Blueberry Cheesecake (V)  
*Vanilla cheesecake mousse,  
fresh blueberry compote*

Selection Of Ice Creams & Sorbets (V)