

MOTHERING SUNDAY MENU | TWO COURSES £21.95, THREE COURSES £24.95

*All Mums dining will enjoy a complimentary Xeco Ginger cocktail.*

STARTERS

SOUP OF THE DAY (please check with your server for today's special) VE/GF

POTTED HOT SMOKED SALMON, crème fraîche, capers, cayenne, lemon, grilled sour dough

STEAMED ASPARAGUS, smoked tomato and shallot salsa, olives, herb salad VE/GF

DEEP FRIED PANKO BREADED BRIE, homemade chutney

PRESSED CHICKEN, TARRAGON & APRICOT TERRINE, pickled beetroot, carrot and apple puree GF

SEARED SCALLOPS, pancetta, lemon and pea puree, fresh peas and crisp parmesan (supp.+3.00pp) GF

SMASHED AVOCADO & LIME, TOASTED SOUR DOUGH, shallot, lemon oil VE

ROASTS

Roasts are served with fat roasted potatoes, seasonal vegetables, Yorkshire pudding & real gravy

SLOW ROASTED RARE BREED DRY AGED TOPSIDE OF BEEF, horseradish sauce

ROASTED LOIN OF GLOUCESTER OLD SPOT PORK, homemade apple sauce

ROASTED FREE RANGE CHICKEN, bread sauce

TRIO OF ROASTS, a mixed plate with each of our three roasts,  
served with all the trimmings & pigs in blankets (supp. £2.50pp)

MAINS

6OZ DRY AGED RARE BREED BEEF BURGER, house relish, lettuce, tomato, swiss cheese & skin on fries

GRILLED HALLOUMI BURGER, pesto, baby gem, smoked tomato salsa, skin on fries VG

CHICKEN, LEEK & HAM PIE, spring cabbage, leeks & peas, creamed potato & gravy

SALMON & DILL FISHCAKE, wilted spinach, poached egg, hollandaise

CHALK STREAM FILLET OF SEA TROUT, wild rice, edamame, carrot, coriander,  
beetroot, avocado, lime, miso & teriyaki dressing

SPICED CHICK PEA & POTATO CAKES, sweetcorn & shallot salsa, cornichons VE

SANTA FE SALAD, maicitos, dried cranberries, mixed leaves, crisp tortilla,  
avocado, black beans, peanut & lime dressing VE

SIDES

STEAMED CHILLI BROCCOLI & ALMONDS £3.50 VE

SMOKED CHEDDAR & CHIVE CAULIFLOWER CHEESE £4.00 VG

HONEY & BEER GLAZED PIGS IN BLANKETS £6.00

BRAISED RED CABBAGE £3.50 VE

DESSERTS

WARM TREACLE TART, clotted cream

PASSION FRUIT & LEMON POSSET, almond crumble

WARM CHOCOLATE BROWNIE, maple ice cream

MADELEINES, pistachio, warm lavender honey

RHUBARB & ROSEHIP PAVLOVA, poached rhubarb GF

GEORGE TOWNHOUSE CHEESE BOARD, Harrogate blue, Clara goats cheese, Mrs Kirkham's Lancashire,  
crab, apple gel, fresh apple, artisan crackers (£2.00pp supp)

VE = VEGAN | GF = GLUTEN FREE | VG = VEGETARIAN