

# MOTHER'S DAY MENU

THREE COURSES £29.95

## Morsels *(All supplements)*

**Marinated mixed olives (VG) £4.00**

**Salt & sage pork crackling, apple chutney (GF) £3.50**

**Warm table bread, garlic butter, salted butter, balsamic, olive oil (V) £6.50**

**Roasted red pepper & tomato houmous, flatbreads (VG) £4.50**

## Starters

**Homemade soup of the day, salted butter, gluten free roll (V, GF)**

**Thai sesame chicken lollipops, light green curry sauce, bok choy (GF)**

**Baked shell-on tiger prawns, garlic butter, chilli, toast £4.00 *(Supplement)***

**Duck liver & orange pâté, spiced pear chutney, watercress, warm brioche**

**Halloumi chips, jalapeño ketchup (V)**

**Spicy sweet potato, chickpea & coriander cakes, sweetcorn salsa, harissa & lemon mayo (VG, GF)**

**Chapel & Swan smoked salmon, lemon, pickled shallot, cornichons, soda bread**

**Whole-baked rustic Camembert studded with garlic & rosemary (for two people),  
tearing brioche, apple chutney (V)**

## Roasts

*All our roasts come with roasted glazed carrots and parsnips, braised red cabbage, broccoli, fat roasted potatoes,  
Yorkshire puddings and lashings of gravy*

**Roasted native breed, dry aged topside of beef**

**Gloucester Old Spot cola & honey roasted gammon ham**

**½ succulent roasted chicken**

**Vegan vegetable wellington, new potatoes instead of roasties, vegan gravy (VG)**

**Trio of roasts £4.00 *(Supplement)***

## Mains

**Dry-aged rib cap burger, Swiss cheese, crispy onions, skin-on fries, house slaw, tomato chutney, sesame bun**

**King prawn & chorizo linguine, garlic, chilli, lemon, olive oil**

**Wild mushroom & tarragon dumplings, truffle soya cream (GF)**

**Handmade pie of the day, roasted and glazed root vegetables, creamed potatoes**

**Pumpkin & pecorino tortelloni, squash purée, smoked almonds, sage, watercress (V)**

**Pan-fried cod fillet, potato, truffle & Parma ham terrine, cauliflower (GF) £4.00 *(Supplement)***

## Sides *(All supplements)*

**Maple & beer glazed pigs in blankets £6.50, Crispy straw onions, ranch dressing £4.00,**

**Cauliflower cheese £4.00, Steamed green beans (V, GF) £4.00,**

**Rocket, Parmesan & red onion salad (V, GF) £3.50, Caramelised onion mash potato (V, GF) £4.00,**

**Skin-on fries or traditional chips (V, GF) £3.50, Add truffle & Parmesan topping £1.00**

## Dessert

**Warm sticky toffee pudding, butterscotch sauce, vanilla ice cream (GF)**

**Pear & apple frangipane slice, rum & raisin ice cream, poached pear**

**Marbled chocolate brownie, peanut butter mousse, salted caramel ice cream**

**Harvest pineapple & carrot cake, winter spiced orange compote (VG)**

**Signature apple & honeycomb crumble to share, vanilla ice cream, Bailey's custard**

*If you'd prefer an individual portion this is also available served with crumble or custard*

**Two scoops of Purbeck ice creams & sorbets (V)**