



# MOTHER'S DAY

La Cuvée Laurent-Perrier Champagne | France NV, notes of honeysuckle, ripe peach and citrus 13.50 | 75

Chapel Down Brut NV | Great Britain, Delicate and fresh with toasty characters on the palate 50

## STARTERS

**Soup of the Day**, Ask our team for today's soup of the day **Nga**

**Josper Grilled Black Tiger Prawns**, Five shell on black tiger prawns, red chilli & confit garlic butter **Nga**

**Halloumi Fries**, Honey, lemon & thyme drizzle **V Nga**

**Pulled Ham Hock**, Tracklements beer mustard, spring onion, sourdough toast

**Chorizo Picante**, Red wine and honey glaze, sourdough toast **Nga**

**Crispy King Oyster Mushrooms**, Sweet chilli jam **Ve Nga**

**Crispy Buttermilk Chicken Thighs**, Honey glaze, BBQ sauce, crispy beer onions **Nga**

## SIDES

Koffmann's Thick-Cut Chips **Ve Nga 5.00**

Koffmann's Skin-On Fries **Ve Nga 5.00**

'Ndjua & Parmesan Fries **Nga 7.00**

Truffle & Parmesan Fries **V Nga 6.50**

Cauliflower Cheese **V 5.50**

Duck Fat Roasted Potatoes **Nga 4.50**

Yorkshire Pudding **V 1.50**

**Old Spot Pigs in Blankets To Share**, Four mini Gloucestershire Old Spot sausages wrapped in smoked bacon **6.50**

**Sage, Bacon & Sausage Meat Stuffing 4.50**

2 COURSES £32PP

3 COURSES £40PP

## MAINS

**10oz Yorkshire Ribeye**, Served with confit garlic butter, Koffmann's thick-cut chips, Mac's beer battered onion rings, rocket, baby leaf & Parmesan salad, maple & balsamic dressing **Nga +7.00 supplement**

PERFECT WITH

Garlic King Prawns **Nga 5.00**

Rich Truffle & Malt Jus **3.00**

Béarnaise Sauce **V Nga 3.00**

Creamy Peppercorn Sauce **V Nga 3.00**

**British 6oz Burger**, All butter brioche bun, gem lettuce, dill pickle, pink pickled onions, Cheddar cheese, sticky onions, smoky jam, Bloody Mary burger sauce, Koffmann's thick-cut chips **Nga**

**Chalk Stream Trout**, Cavolo nero & potato scallop, buttered cavolo nero, lemon butter sauce, caramelised lemon **Nga**

**Fish & Chips**, Koffmann's thick-cut chips, smashed minted peas, tartare sauce, lemon

**Wood-Fired Chicken Caesar**, Wood-fired chicken breast, soft-boiled free-range egg, salted anchovies, crispy smoked pancetta, gem lettuce, Parmesan, rock salt croutons, Caesar dressing **Nga**

**Wood-Fired Roasted Butternut Squash Salad**, Radicchio, cavolo nero, Italian Dolcelatte blue cheese, toasted pecans, maple & balsamic dressing **V/Vea Nga**

## SUNDAY ROASTS

Served with duck fat roast potatoes, a selection of seasonal vegetables, Yorkshire pudding and rich gravy

**Roast Sirloin of Beef**, British beef, creamy horseradish **Nga**

**Half Thyme-Roasted Chicken**, Sage, bacon & sausage meat stuffing **Nga**

**Slow-Roasted Lamb Henry Shoulder**, Mint sauce **Nga**

**Roast Pork Belly**, Slow roasted, Bramley apple sauce **Nga**

**Beetroot Wellington Roast Vea**

Turn over for our indulgent desserts & digestifs...

# DESSERTS

**Frozen Dark Chocolate Mousse**, First-pressed olive oil, Maldon sea salt **V Nga**

**Sticky Toffee Pudding**, Caramelised pecans, honeycomb & caramel gelato **V Nga**

**Lemon Meringue Tower**, Sweet shortcrust pastry, lemon curd, clotted cream gelato, torched meringue, raspberry coulis **V**

**Tiramisu**, Coffee soaked sponge fingers, mascarpone, cocoa dusting **V**

**Millionaires Brownie**, All butter shortbread crumb, Dulce de Leche caramel sauce, brandy snap, clotted cream gelato **V**

**Blackcurrant & Pistachio Mess**, Toasted pistachios, blackcurrant purée, meringue, vanilla whipped cream, blackcurrant sorbet **V Nga**

**Coffee Crème Brûlée**, Maple Cinnamon pecans **V Nga**

# DIGESTIF

**Espresso Martini**, Absolut vodka, Kahlúa, espresso, sugar syrup **10.75**

**Flat White Martini**, Absolut vodka, Baileys, espresso, sugar syrup **10.45**

**Pornstar Martini**, Absolut Vanilia vodka, Passoã, passion fruit purée, lime, vanilla syrup, served with a shot of prosecco **10.95**

**Chambord Royale**, Chambord Raspberry Liqueur, Prosecco **8.75**

**Bramble**, Bombay Sapphire Gin, Chambord, lemon juice, sugar syrup **10.45**

**Margarita**, Olmeca Reposado Tequila, Cointreau, lime juice, sugar syrup **10.45**

# HOT DRINKS

*Our coffee is 100% rainforest alliance certified. It's bold in character with chocolatey sweet notes alongside bright citrus hints and a clean and balanced aftertaste. Please ask our team about plant-based milk alternatives and de-cafeinated hot drinks*

**Espresso Ve 3.00**

**Double Espresso Ve 3.75**

**Cappuccino Ve 3.75**

**Flat White Ve 3.75**

**Caffé Latte Ve 3.75**

**Mocha Ve 4.25**

**Macchiato Ve 3.50**

**Americano Ve 3.75**

**Add Syrup Ve 0.50**

**Hot Chocolate Ve 4.00**

**Add Whipped Cream & Marshmallows V 1.00**

**English Breakfast Tea Ve 3.25**

**Earl Grey Tea Ve 3.25**

**Peppermint Tea Ve 3.25**

**Berryfruit Tea Ve 3.25**

**Green Tea Ve 3.25**

**V- Suitable for vegetarians. VE- Suitable for vegans. VEA- Vegan option available upon request. NGA- Non-gluten option available upon request.**

Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. Please speak to our team for more information. 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 nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. Adults need around 2000 kcal a day. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill