



Mother's day menu

Starters £ 12.00

Duck liver; Pan fried duck liver with bacon and shallot on sourdough.

Pate; Duck liver & pork pate with Cumberland sauce and toasted brioche.

Wild boar & duck broth; wild boar sausage, duck, lentils and vegetables in bouillon with freshly baked bread.

Mediterranean salad with balsamic roasted vegetables and **feta cheese**.

Mushrooms in puff pastry with tarragon cream sauce.

Salmon mayonnaise with potato & caper salad on brioche.

Main courses With seasonal vegetables & potatoes.

Corn fed chicken with mushrooms and sherry cream sauce. £ 22.50

Boeuf Bourguignon; Succulent beef, mushrooms, carrot and onion in red wine jus. £ 22.50

Lamb chump steak; Pot roasted lamb chump steak with minted red currant jus. £ 24.50

Wild roedeer loin fillet; pan fried with mushrooms and Madeira jus. £ 39.00

Fish and Plant based main courses

Chicon gratin; Chicory, mushroom stuffing, tomato sauce, potatoes and salad. £ 18.50

Nasi goreng; Indonesian fried rice, fried tempeh & sweet chilli sauce, chilled aubergine and cucumber salad. £ 22.50

Grilled salmon, hollandaise sauce, sauté potatoes & vegetables. £ 25.50

Smoked haddock in pastry, white wine cream sauce and seasonal vegetables. £ 22.50

Popular dishes £ 16.00

Madras Curry with chicken, mango, spinach, almonds, lentil, rice & raita salad.

Meatball Spaghetti. tomato & basil sauce, salad.

Beef burger, sauté potatoes & side salad.

In a brioche bun, mushrooms, onion, cheese and relish.

Desserts £ 11.00

Rhubarb & morello cherry crumble with crème fraiche.

Dutch appel taart with creme fraiche.

Bread & butter pudding with custard.

Chocolate & cherry brandy pudding and cherry ice cream.

Lemon sponge pudding, lemon sorbet and crème fraiche.

Apfel struedl with crème fraiche.

Side Orders £ 7.00

Bread, salad, vegetables. potatoes or rice.

Advise diets in advance so that we may adapt menus, 48 hrs. is recommended.

Brown = Contains animal produce. **Green = May be adapted to plant based.** **Blue = Contains fish & shellfish.** *Italics = May be adapted for coeliacs.* **Underlined = May be adapted to dairy free.** For sulphite, soy, garlic, celery, nut, pulses, peas, mustard, lupine, egg, tomato, onion and stone fruit intolerances contact us before reserving a table.