



MOTHERING SUNDAY 2019
LUNCH MENU

Two Courses 19.95
Three Courses 24.95

STARTERS

Wild garlic & potato soup with sea salt croutons and chives (vg)

Own recipe Welsh rarebit on artisan toasted sourdough with chutney
(v)

Barbecue pork belly with charred leek purée, roscoff onions and baby
parmesan cauli florets

MAINS

Roast sirloin of beef

Roast Cauliflower Wellington (vg)

Served with our triple cooked roast potatoes, maple roast parsnips,
heritage carrots, radish and spring greens

Fillet of Cod with baby new potatoes, spring greens, asparagus, peas and
a wild garlic butter sauce.

DESSERT

Sticky toffee pudding (vg)

Vanilla cheesecake with blood orange and spiced rum sauce

Mango panacotta