



Mother's Day Menu

Sunday 27th March

Served from noon till 9.00pm

£10 deposit per person required at booking stage

3 courses £34 per adult

Includes a special gift for every mum!

3 courses £18 per child (12 and over)

Toddler menu also available

Nibbles

Woodfired flatbread - Garlic & rosemary (VG) 4.5 • Caramelised onion & mozzarella 5.5 • Nigella seeds, sumac & cheese (VG) 5
Freshly baked bread, olive oil, balsamic (VG) 4 • Hickory smoked nuts (VG) 4
Harissa hummus & flatbread (VG) 4.5 • Sweet Sicilian olives (GF) (VG) 4.5

Starters

Vegan spiced cauliflower soup, freshly baked bread (VG, GF)
Seared King scallops, samphire, orange, crispy broad beans, rhubarb vinaigrette (GF)*
(Supplement 3 for starters | 6 for main size)
Vegan tofu salad, organic quinoa, mango, cucumber, spring onion, cashew, chilli & citrus dressing (GF)*
Citrus cured chalk stream Hampshire trout, heritage beetroot, bloody Mary aioli
Za'atar halloumi fries, harissa hummus, pomegranate, garlic flatbread (V)
Ham hock & free-range chicken terrine, rhubarb chutney, crusty bread
Slow cooked lamb salad, tomato, corn, black beans, mint & pea chimichurri (GF)*
Grilled Cornish sardines, wild garlic & radish salad, avocado crème fraiche (GF)
***Main course size available**

Mains

Traditional roast sirloin of British beef, roast potatoes, vegetables, Yorkshire pudding, gravy
New season roast leg of lamb, roast potatoes, vegetables, Yorkshire pudding, gravy
28-day matured English fillet steak, potato & Kentish blue cheese gratin, spinach, salsify
oxtail & aged Port wine jus (GF) (supplement 6)
Spicy chicken thigh kebab, skin on fries, flat bread, avocado crème fraiche, kimchi, Asian slaw
Rye Bay seabass fillet, Jersey Royals, purple sprouting broccoli, spring greens, wild garlic pesto (GF)
Stir fry plant-based chicken, rice noodles, mushroom, beans sprout, coriander & lime (VG)
King prawn linguine, chilli, ginger, spring onion, rocket (GF available on request)
Pea, broad bean & mint risotto, goat's cheese curd, pea shoot & radish salad (V)
Add – Plant-based "chicken" • 2 | chicken breast • 3 | King prawns • 4 | beef steak • 5
Native whole lobster, sweet potato fries, baby gem, radish & pineapple salad, mousseline sauce (GF) (supplement 10)

Puddings

Kentish apple & rhubarb crumble, clotted cream & rhubarb ice cream
Vanilla crème brûlée, short bread biscuit (GF)
Double chocolate brownie, amaretti & cherry ice cream
Vegan pineapple tarte tatin, elderflower sorbet (VG)
Selection of Callestick farm ice cream & sorbets, brandy basket, berry sauce (GF)
Ice cream, strawberry, clotted cream vanilla, Belgian chocolate, honeycomb, rhubarb, amaretti & cherry
Sorbet, lemon, raspberry, mango, blood orange, elderflower
Selection of vegan ice creams, strawberry & yuzu, chocolate & orange blossom, vanilla bean
British cheese board, Ashmore Cheddar, Kentish blue Stilton, Somerset brie, celery, grapes, quince jelly, biscuits (supplement 3)

GF – dishes can be made gluten free friendly, not 100% gluten free, V - vegetarian dishes, VG - vegan dishes