

MOTHER'S DAY MENU

SUNDAY 15TH MARCH

Served from noon till 9.00pm
3 courses £39.5 per person / Children (10 and over) £25
£20 deposit per person required at booking stage

NIBBLES

Freshly baked bread 4.75 / Sweet Sicilian olives 5
Garlic & rosemary flatbread (vg) 7.5 / Mozzarella, brie & truffle flatbread (v) 8.5
Pulled chicken croquettes, wild garlic mayo 7 / Hot honey halloumi fries (v) 6.5

STARTERS

Spring pea, potato & wild garlic soup (vg)
Ham hock terrine, triple mustard mayo, pickled shallots
Heritage beetroot salad, crispy broad beans, mint vinaigrette (vg) *
Naturally smoked haddock, poached egg, hollandaise sauce
Breaded French brie, rhubarb chutney (v)
Cornish hand-picked crab salad, avocado, fennel, pineapple salsa* - £3 supp.

TRADITIONAL ROASTS

All served with roast potatoes, Yorkshire pudding, vegetables & gravy
Beef sirloin / ½ Roast chicken / Pork belly / Roast platter / Polenta nut roast (vga)
Cauliflower cheese 5 / roast potatoes 4 / braised red cabbage 4 / vegetables 4 / Yorkshire pudding 1

MAINS

Rye Bay cod fillet, colcannon potato, purple spouting broccoli, caper butter sauce (gf)
Chicken schnitzel, truffle & parmesan fries, spring slaw, sauce Gribiche
Gut-loving bowl, avocado, organic quinoa, poached rhubarb, crispy broad beans (vg)
Romney Marsh lamb rump, bubble & squeak, minted pea, balsamic jus - £5 supp.
Goat's cheese ravioli, pea & broad beans, Spring pesto (v)
Flat iron steak, skin-on fries, watercress, garlic butter

FROM THE WOOD-FIRED PIZZA OVEN

Margherita (vga) / Pepperoni / Calzone / Quattro Stagioni / Hawaiian
Korean Piggy – Korean BBQ pulled pork, mozzarella, kimchi, coriander, sriracha
Mobster – prosciutto, salami, pepperoni, mozzarella, pecorino, hot honey
Truffle shuffle – wild mushroom, truffled mascarpone, confit garlic, sage, parmesan (v)

PUDDINGS & CHEESE

Kentish apple & rhubarb crumble, rhubarb ice cream (gfa)
Chocolate brownie Sundae, soft serve ice cream
Sticky toffee pudding, vanilla ice cream (vga)
Cherry bakewell tart, amaretti & cherry ice cream
Ice cream & Sorbets
vanilla / chocolate / strawberry / honeycomb / rhubarb
lemon / passion fruit / blood orange / mango
vegan ice cream available on request
British cheese plate - Kingcott blue / Tunworth / Ashmore Cheddar - £2 supp.

*available on main course size

We do our best to cater for your dietary needs but despite our best efforts, our kitchens are unable to guarantee that dishes will be ENTIRELY free from any allergen or ingredient.

Gf – gluten free, gfa – gluten free available, vg – vegan, vga – vegan option available, v – vegetarian
A discretionary 12.5% service charge will be added to your bill which is shared fairly amongst the team