

# MOTHER'S DAY MENU

SUNDAY 15TH MARCH

Served from noon till 9.00pm  
3 courses £39.5 per person  
3 courses £34.5 per person after 6.30pm  
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 sprouting 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