

Mother's Day

STARTER

Roast Carrot, Coriander and Coconut Soup Honey Crème Fraiche

Severn and Wye Valley Smoked Salmon
Pickled Cucumbers, Preserved Lemon, Caper and Dill Dressing

Mozzarella and Roast Mezze Vegetable Tart Balsamic Dressing

Country Style Chicken and Pork Pate
Apple and Plum Chutney, Mustard Dressed Salad Leaves, Brioche Toast

MAIN COURSE

Roast Sirloin of British Beef Yorkshire Pudding, Roast Potatoes, Market Vegetables, Red Wine Jus

> Thai Spiced Salmon and Prawn Fishcake Creamed Spinach and Lime, Rocket Salad

Roast Loin of English Pork
Roast Potatoes, Smoked Cheddar and Truffle Cauliflower Cheese,
Apple Sauce, Caramelised Shallot Jus

Roast Squash and Spinach Masala Steamed Rice, Pak Choi and Coriander

DESSERT

Milk Chocolate Crème Brûlée Orange Shortbread

Caramel Cheesecake
Salted Caramel Sauce, Vanilla Ice Cream

Vegan and Gluten Free Blackcurrant Crumble Seasonal Fruits, Vegan Ice Cream

A Selection of Ice creams and Sorbets

£38.95 per person

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not always include all ingredients.

If you have a food allergy, please inform your server before ordering. Product specification sheets are also available to customers and can be found behind the Bar.





Roast Carrot, Coriander and Coconut Soup Honey Crème Fraiche

> Sliced Seasonal Melon Strawberry Coulis

Crisp Fried Halloumi Seasonal Salad Leaves, Hummus

REBER

Roast Beef with Yorkshire Pudding Market Vegetables and Gravy

Crisp Fried Fish GoujonsRustic Chips and Peas

Spinach and Ricotta Tortellini with a Tomato and Herb Sauce



Chocolate Brownie
Vanilla Ice Cream, Raspberry Sauce

Blackcurrant Crumble Slice with Mixed Berries

A Selection of Ice creams

£19.95 per child Under 4's eat free



