



## MOTHERS DAY

15<sup>th</sup> March 2026

2/3 COURSES £32.50 | £39.00

### GLASS OF FIZZ

Chapel Down Brut £10.00 | Chapel Down Rose £10.50

Glass of Champagne £11.00

Glass of Naughty Dealcoholized Sparkling Chardonnay £7.30

### STARTER PLATES

Hummus, Za'tar Seasoning, Pitta Bread (ve, df, gfa)

Ham Hock Terrine, Piccalilli, Sourdough (gfa)

Salmon, Dill & Pea Fishcake, Tartare Sauce, Wedge of Lemon

Creamy Tarragon Leeks, Crumbled Blue Cheese, Sourdough Toast (gfa)

Purple Sprouting Broccoli, Quinoa, Spring Onion & Radish Salad, Sesame & Miso Dressing (gf, df, ve)

### MAIN ROASTS

*Served with Roast Potatoes, Seasonal Greens, Maple Roasted Carrots & Gravy*

Roast Sirloin of Beef, Yorkshire Pudding (dfa, gfa)

Roast Chicken Supreme, Yorkshire Pudding (dfa, gfa)

Slow Cooked Rolled Shoulder of Lamb, Yorkshire Pudding (dfa, gfa)

Garlic Mushroom, Spinach & Caramelized Red Onion Wellington (v, vea)

Cauliflower Cheese £6.00 | Pork, Sage & Onion Stuffing £6.00 | Braised Red Cabbage £6.00

### MAIN PLATES

Grilled Hake, Spinach, White Bean & Roast Tomato Cassoulet (gf)

Chicken Supreme, Pan Fried Gnocchi, Caramelized Cauliflower Puree, Kale, Mushroom & Truffle Oil

Sugar Snap Pea, Baby Corn, Cauliflower & Aubergine Thai Green Curry, Jasmine Rice, Lime Pickled Onion (ve, gf, df)

*Add Grilled Chicken Supreme, Add Garlic & Chilli Prawns or Add Halloumi*

### SIDES

Cauliflower Cheese £6.00 | Pork, Sage & Onion Stuffing £6.00 | Braised Red Cabbage £6.00

Purple Sprouting Broccoli £5.00 | Creamy Tarragon Leeks £5.00 | Spring Onion & Raddish Salad, Sesame & Miso Dressing £5.00

### PUDDING

Sticky Toffee Pudding, Spiced Rum Caramel Sauce, Vanilla Ice Cream

St Clements Posset, Rhubarb Compote, Shortbread

Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (gf)

Trio of Sorbet: Lemon, Mango & Morello Cherry (gf, df, ve)

A scoop of Vanilla Ice Cream with a shot of Damson Gin Liqueur\* (gf)

*\*The liqueur is hand crafted in small batches back in Millie's childhood village – enjoy a taste of the Cotswolds*

British Cheese, Grapes, Celery, Tomato, Chilli & Onion Seed Chutney & Crackers (gfa) 3 Cheese Board (£2 supplement)

*Allergies? For information about the ingredients in any of our dishes, please ask to see our Allergen Menu. (gf) Gluten Free, (gfa) Gluten Free Available, (df) Dairy Free, (dfa) Dairy Free Available, (v) Vegetarian, (ve) Vegan, (vea) Vegan Available*