

## Mother's day Menu

2 courses £32 3 courses £39

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- STARTERS** **French onion soup**, Winchester cheese croute / (gfa)  
**Chicken liver parfait**, orange and carrot chutney, sourdough, candied hazelnut / (gfa)  
**Roasted pumpkin salad**, whipped feta, rocket, chicory, pomegranate molasses, toasted hazelnut / (ve)(gf)  
**Wild mushrooms on sourdough**, truffle oil, pinenuts / (ve)  
**Torched Mackerel tartlet**, beetroot, horseradish, crème fraiche pickled beets, watercress

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- ROASTS** All served with seasonal veg, roast potatoes, yorkshire pudding & gravy  
**28 day aged Hereford beef** / (gfa)  
**Duroc free range pork belly** / (gfa)  
**White Cobb free range chicken**, sage & onion pork stuffing / (gfa)  
**Butternut squash, beetroot, pinenut wellington** / (VE/VG)  
**Braised lamb shank** +£5 supplement (gfa)

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- MAIN COURSES** **Beer-battered fish & triple-cooked chips**, English peas, tartare sauce, charred lemon / (gf)  
**Vegan moving mountain burger**, smoked Applewood cheese, jalapeno mayo, brioche bun, fries / (ve)  
**Pan fried Sea bass**, lobster bisque risotto, mussels / (gf)

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- SIDES** Cauliflower cheese 6 | Skin on fries 5 | Pigs in blankets 6 | Triple-cooked chips 5

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- DESSERT** **Sticky toffee pudding**, toffee sauce, salted caramel ice cream / (gf)  
**Apple & rhubarb crumble**, vanilla custard / (gf)  
**Blackcurrant and white chocolate cheesecake**, white chocolate soil, raspberry sorbet  
**Double chocolate brownie**. chocolate sauce, clotted cream ice cream / (gf)  
**Assiette of mango**, parfait, torched mango, sorbet / (gf) (ve)

