



MOTHERS DAY, MARCH 2019

A GLASS OF FIZZ FOR MUM

TO START

- Freshly baked Aga bread, olive oil and balsamic vinegar and fresh pesto
- Soup of the day, served with freshly baked Aga bread
- Pan fried duck livers with spinach, rosti and port reduction
- Grilled sardine with olives, fine beans and confit tomatoes
- Broccoli, leek and kale gratin, homemade bread

MAIN COURSE

- Roast sirloin of Hereford beef, or roast loin of Blythburgh pork, or roast leg of spring lamb. All served with homemade Yorkshire pudding, crispy roast potatoes, vegetables and gravy
- Traditional Fish pie. A medley of fresh fish, in a creamy sauce topped with mashed potatoes. Served with broccoli
- Woodland mushroom wellington, roast potatoes, vegetables and white wine and tarragon sauce
- Sweet potato and black bean chilli with onion rice

PUDDING

- Lemon tart with blueberry gel, lemon sorbet and lemon curd macaroon
- Rice pudding with macerated prunes and roast nut granola
- Flourless chocolate cake with white chocolate malt mousse and milk chocolate sauce
- Roasted pineapple with spiced rum syrup, lime gel and coconut granita
- Rhubarb parfait with dark chocolate crumb and poached rhubarb
- Cheeseboard (£3 supplement)

3 x courses £32

2 x courses £26

Please note:

FOOD ALLERGIES AND INTOLERANCES: Before ordering, please speak to our staff about your requirements. Please mention all food allergies to your server.

Gluten free bread is available upon request

All our dishes are freshly prepared to order, so there may be a short wait during busy periods

A discretionary service charge of 12.5% will be added to parties of 8 or more