



Mothering Sunday

22nd March

Starters

- Ham hock terrine with celeriac remoulade and granary toast
 - Buttered asparagus, poached egg and hollandaise sauce © ①
- Smoked trout, rocket salad with lemon and herb crème fraîche ©
- Pea, asparagus and watercress soup with bread and butter ①
- Tomato and mozzarella bruschetta with basil oil and balsamic glaze ①

Mains

- Roast sirloin of Surrey beef with Yorkshire pudding
- Roasted leg of lamb studded with garlic and rosemary with mint sauce
- ½ Rotisserie chicken with sage and onion stuffing and homemade bread sauce
- Roast loin of pork with crackling and homemade bramley apple sauce
 - Goats cheese and apricot nut roast with vegetarian gravy ①
- All the above served with garlic and rosemary roasted potatoes, seasonal vegetables and gravy
- Seared cured salmon, parsley new potatoes, tenderstem broccoli and sauce vierge ©
 - Creamy wild mushroom gnocchi with white wine and garlic served with rocket and parmesan salad

Puddings

- Steamed treacle sponge with pouring cream
- Lemon posset with raspberry compote and shortbread biscuits
- Flourless chocolate and hazelnut brownie with vanilla ice cream and chocolate sauce ©
 - Apple and blackberry crumble with custard
 - Selection of Dylan's ice cream and sorbets ©

Two courses £26.50
Three courses £32.50

