

# Mother's Day

2 courses £35 | 3 courses £40

## STARTERS

### SOUP OF THE DAY

#### GARLIC KING PRAWNS

garlic, shallot and white wine butter sauce, with warm sourdough

#### PEA & SHALLOT RAVIOLI

sautéed morel mushrooms, minted pea puree, parmesan shavings

#### GOATS CHEESE & FIG SALAD

toasted pumpkin seeds, Honey mustard dressing (V, VG & GF optional)

#### CHICKEN MEATBALLS

garlic ciabatta, roasted tomato sauce, mozzarella & aged cheddar, fresh basil & parsley (GF optional)

## MAINS

### SLOW ROAST STICKY FEATHER BLADE OF BEEF

Yorkshire pudding, roast potatoes & parsnips, seasonal vegetables, cauliflower & leek gratin and rich homemade gravy (GF optional)

### ROAST SHOULDER OF LAMB

Yorkshire pudding, roast potatoes & parsnips, seasonal vegetables, cauliflower & leek gratin and rich homemade gravy (GF optional)

### HALF ROAST CHICKEN

Yorkshire pudding, roast potatoes & parsnips, seasonal vegetables, cauliflower & leek gratin and rich homemade gravy (GF optional)

### VENISON FILLET (£5 supplement)

smoked bacon mashed potato, braised red cabbage, buttered kale, butternut puree, red wine jus (GF optional)

### BLACKENED COD

Thai red curry sauce, Asian slaw, jasmine rice (GF optional)

### PEA & SHALLOT RISOTTO

morel mushrooms, truffle oil, parmesan shavings (GF, V & VG optional)

## DESSERTS

### CHOCOLATE ORANGE CHEESECAKE

fresh cream

### LEMON MOUSSE CAKE

fresh berries, raspberry coulis, strawberry ice cream

### STICKY TOFFEE PUDDING (GF)

choice of Ice cream or custard

### VEGAN CHOCOLATE SPONGE (VG)

fresh berries, vegan "ice cream"

### YEW TREE CHEESE BOARD (£5 supplement)

selection of local and international cheeses, grapes, walnuts, chutney

Please be advised that food prepared here may have come into contact with common allergens. Please make your server aware of any allergies or dietary requirements when placing your order. Please be aware a 10% gratuity will be added to the bill.

GF – Gluten free | V – Vegetarian | VG – Vegan