

MOTHER'S DAY MENU

STARTERS

French onion soup Served with cheesy croutons	£8	Smoked salmon on grilled ciabatta Chive cream cheese, caper & herb oil	£9
Chargrilled new season asparagus Crispy pancetta, poached Hens egg & hollandaise sauce (GF)	£9	Hummus and olives Served with pita bread (V) (VG)	£8



MAINS

Slow cooked & rolled minted Romsey lamb shoulder Wild garlic emulsion, edamame, pea & mint salad, tahini & yoghurt (GF)	£22	Green spring risotto Topped with Rosary goats cheese and a soft poached hens egg (GF)	£18
Pan seared duck breast Potato terrine, roasted apricot, duck spring roll, local asparagus & rich duck sauce	£24	Grilled fillet of gilt head bream Buttered new potatoes, marinated artichokes, olives & sun dried tomatoes (GF)	£22



SUNDAY ROASTS

Roast chicken brined French trimmed chicken supreme	£18
28 day aged roast sirloin of beef cooked overnight on the bone	£19
Slow cooked & rolled roast pork belly with crackling	£18
Slow cooked and rolled minted lamb shoulder	£19
Mixed wild mushroom, chestnut & cranberry roast (V)	£17
Served with crispy roasted potatoes, roasted vegetables, creamed savoy cabbage, cauliflower cheese, Yorkshire pudding & homemade gravy	



DESSERTS

Hot cross bun & butter pudding With cherries & white chocolate, served with cherry ice cream (V)	£8
Black Forest gateau brownie pudding Mixed berries, kirsch, crushed meringue & chantilly cream (V)(GF)	£8
Lemon curd tart Served with torched Italian meringue & fresh berries (V)	£8