

Mothering Sunday

31st March 2019

All mothers receive a complimentary glass of bubbles

Soup of the day, homemade bread

Wookey hole cheddar soufflé, rhubarb, stem ginger, savoury granola

Grilled New Forest asparagus, pancetta, poached duck egg, hollandaise

Langoustine & Tiger prawn cocktail, Thousand Island dressing, cucumber, crustacean crisp

Pressed ham hock, pickled cauliflower, mustard mayo, shallots, rye toast

Roast Fossil farm sirloin of beef, Yorkshire pudding

Marinated slow cooked leg of Dorset lamb, thyme & rosemary gravy

Grilled whole sea bass, new potatoes, salsa verde

Spelt & barley risotto, beetroot, celeriac, old Winchester crisp

All roasts served with seasonal vegetables & roast potatoes

Lemon iced soufflé, lemon sable

Tiramisu, espresso ice cream

Chocolate brownie, chocolate soil & sauce, cherry sorbet

Salted caramel cheesecake, toffee sauce, salted pine nut brittle

Selection of West Country cheeses, biscuits, chutney

2 courses £25

3 courses £30

Sharing meat boards carved at the table also available for tables of 6 or more

(pre order basis only)

