

Sunday 31st March 2019

Focaccia, Olives and Dukkah†



Classic Prawn Cocktail

with marie rose sauce (gf)

Salad of Goats Cheese

warm salad of goats cheese

with fresh figs and roasted sweet potato (v,gf)

Slow Cooked Octopus

with a tomato and smoked paprika sauce (gf)

Ham Hock Terrine

with piccalilli, toasted crusty bread (v,gf)

'Heaven and Earth'

sauté black pudding, apple and celeriac puree



Roast Leg of Spring Lamb

lemon and rosemary stuffing and pan gravy (gf)

Roast Sirloin of Locally Reared Beef

with Yorkshire pudding and pan gravy (gf)

Celeriac and Truffle Gratin

with king oyster mushrooms, poached egg (v)

Fillets of Sea Bass

with mussel and saffron sauce, sauté new potatoes, fennel gratin (gf)

Cioppino

A rustic seafood stew from San Francisco (gf)



Chocolate Platter

*chocolate brownie, vanilla crème brûlée, chocolate and black cherry roulade
and white chocolate ice cream (v)*

Roasted Plums with Crumble Topping

served with vanilla ice cream

Spiced Orange and Almond Cake

with creme fraiche (v)

Apple and Cinnamon Bread and Butter Pudding

served with custard (v)

Cheese and Biscuits

Cropwell Bishop Stilton with fig chutney,

Lincolnshire Poacher with tomato compote, Brie de Meaux with grape jelly.

Three Courses Twenty Five pounds per person

Two Courses Twenty One pounds per person

A discretionary 10% service charge will be added to your bill, all of which goes to the staff.

MOTHER'S DAY 2019