



Mother's Day Menu

Sunday 22nd March 2020

3 Courses for £30pp. Served from 12noon -9.30pm

Booking essential with £10pp deposit

STARTERS

Chef's Soup

Leek, Potato and watercress. crusty bread

Prawn Salad

Baby Gem, Cucumber, Marie Rose

Chicken Liver Pate

Brioche Toast, Chutney, Pickled Shallots

Cauliflower & Cashew Nut Tart (vegan)

Curry Oil, Curried Potato & Spinach Salad

Risotto

Wild Mushroom, Red Wine & Tarragon Parmesan Tuille

MAINS

Beef, Lamb, Or Chicken Breast with Stuffing

Broccoli, Chantenay Carrots, Braised Cabbage, Roast Potatoes Yorkshire Pudding

Nut Roast

Broccoli, Chantenay Carrots, Braised Cabbage, Roast Potatoes, Yorkshire Pudding

Slow Braised Pork Belly

Sage & Apple Crust, Black Pudding Mash, Carrot Puree, Sage Jus

Roast Herb Crusted Celeriac (vegan)

Wild Mushroom, Pickled Baby Vegetables, Tomato Coulis

8oz Sirloin Steak

Chips, Grilled Mushroom & Tomato, Peppercorn Sauce

Thai Sweet Potato and Chickpea Burger (Vegan)

Asian Vegetable & Peanut Slaw, Mango Salsa

Pan fried Sea Bass

New Potatoes, Cauliflower Puree, Spinach

DESSERTS

Apple, Date & Pecan Crumble Crème Anglaise or Ice Cream

Chocolate Brownie Sundae, salted Caramel, Oat Biscuit

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream, Ginger Snap Biscuits

Black Horse Cheese Board, Biscuits, Grapes, Celery, Chutney

Lime & Almond Cake (vegan, gluten free), Blackberry Compote, Vanilla Tuille

Please ask your Server should you have any specific dietary requirements or need allergen information, Some dishes may contain nuts or traces of nut oil please see server if you have any special dietary requirements, many dishes can be made gluten free if required.

Please note: A Discretionary 10% service charge will be added to your bill for the staff