



Mother's Day Sunday Lunch

TO START

Gallybagger Soufflé - Smoked Celeriac Puree - Pickled Celery - 13.5
Roasted Carrot and Cumin Soup - Lime Dressing - Sourdough - 12.5
Prawns - Mary Rose - Baby Gem - Lemon - Granary Bread - Pea Shoots - 13
Chicken Liver Parfait - Toasted Brioche - Savoury Granola - Red Onion - 12.5
Cured Salmon - Textures of Beetroot - Horseradish Cream - Parsley Cress - 13

MAIN COURSE

Beef Sirloin - Roast Potatoes - Seasonal Vegetables - Yorkshire Pudding - Red Wine Jus - 24
Pork Loin and Belly - Roast Potatoes - Seasonal Vegetables - Red Wine Jus - 24 Seabass - Chervil Buttered New Potato -
Tenderstem - Lemon Butter Sauce - Parsley Oil - 27
Lamb Rump - Creamed Potato - Confit Leeks - Charred Spring Onion - Salsa Verde - Lamb Jus - 27
Nut Roast - Seasonal Vegetables - Roast Potatoes - Yorkshire Pudding - Red Wine Jus - 21

ON THE SIDE

Tenderstem - Cavolo Nero - Fine Beans - Chervil Butter - 5.5
Fries - Truffle Yoghurt - Parsley - 5.5
New Potato - Sherry and Maple Dressing - Thyme - 5.5
Colcannon Mash - Bacon - 5.5
Focaccia - Island Gold Rapeseed Oil - 4.5

TO FINISH

Coffee Crème Brûlée - White Chocolate - Almond - 10
Sticky Toffee Pudding - Butterscotch Sauce - Ginger Ice Cream - 9.5
Dark Chocolate Delice - Meringue Textures - Raspberry - 11
IOW Cheeses - Fruit - Condiment - Miller's Crackers - 13.5
Ice Cream - Sorbet - Honeycomb - 8.5

Vegetarian/Vegan menu available on request. Please discuss with our staff if you have any allergies or intolerances.
Please note all ingredients including gluten, nuts, sesame, and other known allergens are used in our kitchen, therefore, there is a slight risk of cross contamination.



TWO AA ROSETTES
FOR CULINARY EXCELLENCE