



Mother's Day Sunday Lunch

TO START

Smoked Salmon - Leaf - Lemon Cream Cheese - Crispy Capers - 11.5

Chicken Liver Parfait - Toasted Brioche - Pear Chutney - Savoury Granola - Pickled Blackberry - 11

Gallybagger Soufflé - Burnt Celeriac Puree - Green Grape - 11

Roasted Root Vegetable Soup - Pea and Herb Salsa - 9.5

Beetroot Consommé - Textures of Beetroot - Tarragon Oil - Tuile - 10

MAIN COURSE

Beef Sirloin - Roast Potatoes - Seasonal Vegetables - Yorkshire Pudding - Red Wine Jus - 23

Roasted Pork Loin - Roast Potatoes - Seasonal Vegetables - Red Wine Jus - 23

Seabass - Sweetcorn Risotto - Coriander and Lime Sour Cream - Charred Corn - Sugar Snaps - 28

Lamb Rump - Cream Cheese Mashed Potato - Leeks - Cavolo Nero - Minted Jus - 28

Nut Roast - Seasonal Vegetables - Roast Potatoes - Yorkshire Pudding - Red Wine Jus - 20

ON THE SIDE

Garlic Buttered Greens - 5

Seasoned Fries - Aioli - 5.5

Herb New Potatoes - 5

Mixed Leaf Salad - Pea and Herb Salsa - 5

Focaccia - Island Gold Rapeseed Oil - 4.5

TO FINISH

Coffee Crème Brûlée - Vanilla Ice Cream - Honeycomb - 9.5

Salted Caramel Delice - Strawberry - Chocolate Mousse - 9.5

Mango and Passionfruit Cheesecake - Pineapple - Meringue - 9.5

IOW Cheeses - Fruit - Plum Confiture - Miller's Crackers - 12.5

Ice Cream - Sorbet - Honeycomb - 8

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

the Beautiful South
AWARDS FOR EXCELLENCE
2024 - 2025
SILVER