



3-Course Mother's Day Group Booking Menu

Minimum 2 people, advanced booking and pre-ordering required

Served Sunday 31st March 2019 from 11:00-16:00

£30.00 per head

Salt and Pepper Jack Sprats (gf*)

Cooked in butter, lemon and fresh herbs, with mini Maris Piper mash

Creamy garlic mushrooms (vegan*) (gf*)

Fresh mushrooms, cooked with garlic, herbs and cream, served on local farmhouse toast

Homemade Fresh Herb Hummus (vegan*)

Served with a warm pitta bread, topped with pine nuts, sesame seeds, mixed leaves, fresh herbs and a drizzle of olive oil

Homemade duck liver pâté

Served with toasted bread, butter, red onion marmalade, salad and grapes

Fresh shell on wild tiger prawns (gf*)

Cooked to order, then chilled in ice, served with a homemade brandy Marie rose yoghurt

Roast Sirloin of Beef

With homemade fresh herb, red onion and red wine gravy

6 Hour Braised Lamb Shank

Cooked 6 hours prior to your arrival and served with homemade mint and red wine gravy

Paul's sugar pit bacon wrapped creamy chicken breast (gf*)

Served with a creamy mushroom sauce

3-Bird Cavalier Pie

Slow cooked turkey, chicken and duck in a butter shortcrust pastry, served with homemade forest fruit sauce

Mushroom Bourguignonne Cavalier pie (vegan*)

A homemade shortcrust pastry pie served with vegan friendly vegetable & red wine gravy

Goats cheese, spinach and sweet potato Cavalier pie (v)

Served with fresh spinach and a white wine cream sauce

Wild North Sea salmon (gf*)

Cooked with lemon and dill, and served with wilted spinach

All our mains are served with roast potatoes, maple roasted root vegetables, fresh vegetables, pigs in blankets and a Yorkshire pudding

Luxury chocolate fudge cake, milk chocolate flakes and salted caramel

Served with homemade ice cream

Berries and cherries Jam Roly Poly

Served with homemade egg and vanilla custard

Rhubarb and port crumble

Made with rhubarb from the owner's garden and served with fresh double cream

Fresh Fruit cocktail (vegan*)

Served with homemade vegan ice cream

Boozy Banana split

Made with clotted cream ice cream, drizzled with banana liqueur and a homemade salted caramel



Teas – (Pot for one £3.50)

Beaumont Blend

For our signature blend of tea, we have this balance of traditional rich African and Assam teas, giving a full fragrant body to the tea once brewed.

Earl Grey Blue Flowers

Bergamot oils within this tea give earl grey teas a strong citric base (notably described as orange / lemon) and the blue *Centaurea cyanus* flower provides a slightly floral undertones to the tea

Ceylon Orange Pekoe

This tea is described as having a clean, brisk taste, and is ideal as a light palate cleanser, with slightly malty undertones.

Darjeeling

This tea is a very mild type, having similarities to most white teas, however light floral characteristics are the most prominent of this blend.

Coffees (Cafetiere for one £3.50)

Peru Café Femenino

Strength: Light

The initial dark chocolate taste notes give way to a mild citrus and cocoa balance for a long finish on the tongue.

Blue Mountain Blend

Strength: Medium

This roast is noted as having a lack of bitterness that offers subtle acidity with a smooth, chocolate finish.

French Continental

Strength: Strong

This roast is noted as having quite a bitter taste with low acidity due to the roasting process. The aftertaste has been described as having a lingering walnut flavour.

Fairtrade Decaf

Strength: Medium

Those with a more developed palate may notice the slightly more floral notes to this coffee, past the delicate yet prominent cocoa and nutty flavours.

All our teas and coffees are sourced locally at Porters delicatessens, who roast and blend all their products in house

Our produce

Where possible we have purchased our ingredients locally. This includes bread from J Turner, fresh fish from L.B Quality Seafood, loose tea, coffee and smoked bacon from Porters, fresh meat from F Doncaster

(gf*) = Many of our dishes can be made Gluten free **UPON REQUEST** but may need to be pre-ordered to ensure availability of ingredients.

Please note that the food will still be prepared in the same kitchen, so we can NOT guarantee 100% free from gluten

(v) = vegetarian, (vegan*) = can be made vegan **UPON REQUEST**. Fish may contain bones, food may contain nuts.

PLEASE ADVISE STAFF OF ALLERGIES & ASK FOR MORE INFO