

MOTHER'S DAY MENU

Sunday 11th March 2018 | Served from 12.00pm until 5.00pm

APERITIFS

Bloody Mary [v] - 6.00 | Glass of Prosecco [v] - 7.50 | Virgin Mary [v] - 4.00

STARTERS

Celeriac & Wholegrain Mustard Soup [v] - 5.00

fresh bread, butter

Seared Scallops - 6.50

pea mousse, bacon, blue cheese sauce, viola petals, dill oil

Confit Duck Rilette - 5.50

crispy duck skin, rye crustini, pickled blackberries, curly parsley

SUNDAY ROASTS

all roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, butternut squash purée, roasted roots & gravy

The Nettle & Rye Triple - 19.00

44 day aged Hereford Cross sirloin, braised ox cheek, Gloucester old spot pork belly, Frampton on Severn salt marsh shoulder of lamb

44 day aged Hereford Cross Sirloin & Braised Ox Cheek - 15.00

Gloucester Old Spot Pork Belly & Fennel Seed Crackling - 13.00

Frampton on Severn Salt Marsh Shoulder of Lamb - 14.00

Salt Baked Beetroot [v] - 11.00

braised red cabbage, vegetarian gravy

SIDES

Cauliflower Cheese [v] - 4.00 | Cauliflower Cheese with Bacon - 5.00

Roast Potatoes [v] - 3.00 | Roasted Root Vegetables [v] - 3.00

Seasonal Greens [v] - 2.00 | Yorkshire Pudding [v] - 1.00

DESSERTS

Lemon & Orange Zest Posset [v] - 5.00

rosemary & thyme shortbread

'Goey' Chocolate Brownie [v] - 4.50

orange marmalade ice cream, honeycomb

British Cheeseboard [v] - 8.00

crackers, pickled carrots, red onion marmalade, red grapes