

# MOTHER'S DAY MENU

THREE COURSES £29.95

## Morsels *(All supplements)*

**Marinated mixed olives (VG) £4.00**

**Salt & sage pork crackling, pear chutney (GF) £3.50**

**Warm table bread, garlic butter, salted butter, balsamic & olive oil (V) £6.50**

**Roasted red pepper & tomato houmous, flatbreads (VG) £4.50**

## Starters

**Homemade soup of the day**, salted butter, gluten free roll (V, GF)

**Thai sesame chicken lollipops**, light green curry sauce, bok choy (GF)

**Baked shell-on tiger prawns**, garlic butter, chilli, toast **£4.00** *(Supplement)*

**Duck liver & orange pâté**, spiced pear chutney, watercress, warm brioche

**Winter stewed tomato tart**, shallot crisp, white balsamic, crumbled feta, charred gem (VG)

**Chapel & Swan smoked salmon**, lemon, pickled shallot, cornichons, soda bread

**Scallops of the day** (please see our black board or ask your server for today's special) **£6.00** *(Supplement)*

**Whole-baked rustic Camembert studded with garlic & rosemary (for two people)**,  
tearing brioche, apple chutney (V)

## Roasts

*All our roasts come with roasted glazed carrots and parsnips, braised red cabbage, broccoli, fat roasted potatoes, Yorkshire puddings and lashings of gravy*

**Roasted native breed dry-aged sirloin**, slow braised beef cheek fritter, Yorkshire pudding,  
horseradish sauce

**Roasted chicken supreme**, pigs in blankets, sage & onion bread sauce

**Pan roasted Gloucester Old Spot fillet**, slow braised pork belly, sage crackling, apple sauce

**Individual vegan Wellington**, steamed new potatoes, veggie gravy (VG)

## Mains

**Dry-aged rib cap burger**, Swiss cheese, crispy onions, sesame bun, skin-on fries

**Roasted butternut squash & goat's cheese risotto**, crispy sage (V/GF)

**Market fish of the day** (See daily blackboard or ask your server for today's special)

**King prawn & chorizo linguine**, garlic, chilli, lemon, olive oil

**Asian crispy duck salad**, cucumber, carrots, spring onion, chilli, sesame & hoisin dressing

## Sides *(All supplements)*

**Maple & beer glazed pigs in blankets £6.50, Cauliflower cheese £4.00,**

**Creamed spinach with Gruyère (V) £4.50, Steamed broccoli, Maldon sea salt (V/GF) £3.50,**

**Bocconcini & red onion salad, Secretts leaves, balsamic dressing (V) £3.50, Beef dripping mash £3.50,**

**Skin-on fries or traditional chips £3.00, Add truffle & Parmesan topping £1.00**

## Dessert

**Blackberry crème brûlée**, pistachio biscotti (V)

**Dark chocolate delice**, chocolate soil, crumbled fudge, sweet biscuit

**Warm treacle tart**, raspberry, milk ice cream (V)

**Signature apple & honeycomb crumble to share**, vanilla ice cream, Bailey's custard (V)

*If you'd prefer an individual portion this is also available served with crumble or custard*

**Winter cheeseboard to share**, Lancashire Bomb, Golden Cross goat's cheese, Wild Garlic Yarg & Stilton,  
artisan crackers, fruit jelly

**Two scoops of Purbeck ice creams & sorbets (V)**