



Mother's Day Lunch

Starters

Garden Pea and
Truffle Soup

Toasted Focaccia

Beetroot-cured
Salmon

Lemon Gel, Chilli Oil,
Fennel Salad

Honey-glazed Rosary
Goats Cheese

Toasted Sourdough,
Bean Salad

Ham Hock
Pressing

Piccalilli, Sourdough, Micro
Herb Salad

Mains

Slow-roasted
Sirloin of Beef

Duck Fat Potatoes, Roasted
Vegetables, Yorkshire
Pudding, Red Wine Sauce

Garlic and Rosemary-
studded Roast Leg of
Lamb

Duck Fat Potatoes, Roasted
Vegetables, Yorkshire
Pudding, Red Wine Sauce

Pan Roasted
Sea Bass

Scallop Roe Sauce,
Roasted Gnocchi,
Samphire

Cauliflower
Steak

Pomegranate and
Chickpea Salsa,
Chilli Oil

Desserts

Rhubarb and Duck Egg
Custard Tart
Rhubarb Sorbet

New Forest Strawberry
Pavlova
Strawberry Sorbet,
Strawberry and Basil Syrup

Dark Chocolate
Fondant
Raspberry Sorbet

Selection of Cheese
and Biscuits
Rhubarb Pate, Candied
Walnuts

Followed by Tea and Coffee

£45 per person

£25pp deposit payable at the time of booking. Balance payable on the day.
Please advise the team of any special dietary requirements at the time of booking.

[Book your table](#)

or call 01590 677123 to book

