



Mother's Day Brunch

£25

SMALL PLATES

Nettle Soup

Goat's Curd and wild Garlic Tempura

Severn and Wye Smoked Salmon

Pumpernickel and sweet Pickled Cucumber

Chicken Liver Parfait

Pickled Wild Mushrooms, Raisin and Port Puree, Melba Toast

MAINS

Native Breed Sunday Roast

Roast Sirloin of Beef or Roast Leg of Lamb
Yorkshires, Buttered Aniseed Carrots, Cauliflower Gratin, Roast Potatoes

Roast Fillet of Hake

Artichokes Barigoule, Jerusalem Artichoke Puree,

Silken Tofu with Miso and Orange -Vegan

Winter Slaw, Roast Macadamia

AFTERS

Matcha Panna Cotta

Crystallised Rose Petals

Chocolate Tart

Caramelised Peanut Butter Ice Cream

Selection of British Cheese

Quince Jelly, Celery and Wholemeal Crisp breads

