

MOTHER'S DAY MENU

2 COURSES - £27.50 | 3 COURSES - £32.50

Starters

GF Sticky pork belly
king prawns, spiced apple purée
GF Goat's cheese & spiced apple chutney tart
pea shoots

GF Pressed pork & date terrine
chargrilled brioche, Lanes' chutney
GF V Caprese salad
heritage tomatoes, cashew nut pesto,
bocconcini

VEGAN Chef's soup of the day
toasted focaccia
GF Smoked haddock & spring onion fishcakes
aioli

Mains

GF Roast rump of beef
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine jus
GF Half of roasted chicken
garlic & truffle butter, Yorkshire pudding,
roast potatoes, seasonal vegetables, red
wine jus

GF Roast leg of lamb
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine jus
GF Fillet of hake
smoked haddock, mashed potatoes, seasonal
greens, wholegrain mustard sauce

GF V Spiced cauliflower steak
Yorkshire pudding, roast potatoes, seasonal
vegetables, red wine jus
V Beetroot risotto
seasonal greens, beetroot crisps, parmesan
shavings
+ can be made vegan on request +

Sweet

V Valrhona chocolate tart
rum & raisin ice cream
GF VEGAN Rhubarb fool
hazelnut crumble, Chantilly cream, rhubarb
sorbet

GF V Pistachio parfait
pistachio tuile, berry compote
GF V White chocolate panna cotta
raspberry sorbet

V Sticky toffee pudding
toffee sauce, banana ice cream
GF V A selection of Somerset cheeses
artisan biscuits, Lanes' chutney

GF CAN BE MADE GLUTEN FREE ON REQUEST

GF DISH IS GLUTEN FREE

FOR ANY ALLERGENS OR DIETARY REQUIREMENTS, PLEASE CONSULT A MEMBER OF STAFF