

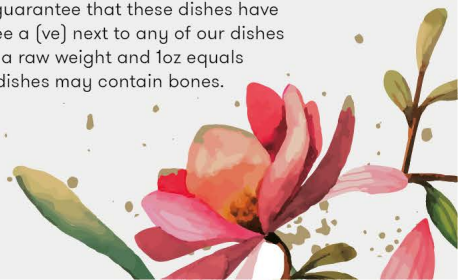


# MOTHER'S DAY

3 COURSES *for* £23.95

*If you order the vegetarian main, your 3 courses will be £21.45*

All food is prepared in kitchens where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. We regret that we cannot guarantee that any of our products are free from nuts or nut derivatives. If you have a food allergy please let us know before ordering. Full allergen information is available. If you see a (v) next to any of our dishes then it's suitable for vegetarians. If you see a (v\*) we cannot guarantee that these dishes have been cooked in a fryer dedicated to vegetarian items. If you see a (ve) next to any of our dishes then it's suitable for vegans. Where we state a weight, it's a raw weight and 1oz equals approximately 28 grams. Some of our fish and poultry dishes may contain bones.



If you have an allergy or intolerance, please speak to a member of staff before you order food and drinks.

## STARTERS

King prawn & crab bruschetta, Marie Rose sauce,  
smoked paprika, charred lemon

Heritage tomato tart, basil & rocket salad, Old Winchester cheese (v)

Spring salad; maple-glazed carrots, orange segments, avocado,  
spinach leaves, mustard dressing, chilli toasted seeds (ve)

Caramelised onion, thyme & cider soup,  
giant Butler's Mature Cheddar crouton (v)

## MAINS

Baked sea bream, braised peas & lettuce, warm tartare sauce

Butternut squash & chickpea curry, braised rice, cucumber &  
coconut yogurt tzatziki, chilli, charred flatbread (ve)

## ROASTS

Our roasts come with beef dripping roast potatoes, honey-roasted  
carrots & parsnips, buttered kale, cauliflower cheese with  
brown butter croutons, a Yorkshire pudding and rich gravy.

British sirloin of beef

Roast chicken breast, crispy bacon, sage & apricot stuffing

Shoulder of pork, sage & apricot stuffing

*For vegetarians: We serve roast potatoes and Yorkshire puddings that haven't been cooked  
in beef dripping, sage & apricot stuffing, honey-roasted carrots & parsnips,  
buttered kale and cauliflower cheese with brown butter croutons*



## DESSERTS

Baked lemon curd cheesecake, clotted cream, crème anglaise (v)

White chocolate sphere with a peanut butter parfait,  
chocolate ganache & hazelnut praline (v)

Raspberry sorbet, red berry coulis, strawberries,  
freeze dried raspberries, fresh mint (ve)

Gooley chocolate brownie, vanilla pod ice cream,  
caramel sauce, honeycomb (v)