

# MOTHERING SUNDAY

## WHILST YOU WAIT

Warm breads, aged balsamic & extra virgin olive oil (VE, GFO)	5
Marinated mixed olives (VE, GF)	5

## STARTERS

Soup of the day, served with a bread roll (VEO, GF)	7
Homemade fishcakes, served with tartar sauce (GF)	8.5
Ham hock terrine, pickled vegetables, ciabatta croutons (GFO)	8
Wild mushroom en crout (GFO)	8
Heritage tomato salad, sliced burrata and basil pesto (GF)	8

## MAINS AND FAVOURITES

Roast sirloin beef, roast potatoes, Yorkshire pudding, savoy cabbage, tenderstem broccoli, roasted carrots and peas	25
Butternut squash and goats cheese wellington, Yorkshire pudding, savoy cabbage, tenderstem broccoli, roasted carrots and peas, served with vegetarian gravy	23
Pan-fried salmon fillet, crushed herb potato, samphire, sauce vierge (GF)	23
Grilled chicken breast, fondant potato, seasonal vegetables, red wine jus (GF)	22
Caesar salad, lettuce, shaved parmesan, croutons, caesar dressing (GFO)	9
Add chicken breast £5, smoked salmon £7	

## AFTERS

Chocolate and coconut trillionaires cheesecake, raspberry sorbet	8
Classic Eton mess, chantilly cream, strawberries and berry compote (V) (GF)	7.5
Raspberry crème brûlée, shortbread biscuit (V)	7.5
Chocolate and caramel delice, caramel sauce, hazelnut crumb, vanilla ice cream (V)	7.5
Create your own sundae, 3 scoops of ice cream and whipped cream (GF) (VEO)	6
Add chocolate brownie, fudge pieces, marshmallows, chocolate sauce, salted caramel sauce £1 each	
Selection of New Forest ice cream or sorbet (V)	6.5
Local cheeses, Dorset Blue, Isle of Wight soft & black cow cheddar, crackers, figs, grapes (GFO)	15

