

# MOTHER'S DAY

TWO COURSE £28.50 - THREE COURSE £33.50

Our menus are inspired by our beautiful setting in rural Berkshire,  
using locally sourced seasonal produce, freshly homemade in our kitchen

## S T A R T E R

### LEEK, PEA & WATERCRESS SOUP

Served with homemade bread roll  
*G(wheat), Gf alt available, Vg*

### TIGER PRAWN & AVOCADO COCKTAIL

Served with brown bread and butter *G(wheat), Gf alt available, Mk, Cr*

### WARM BREADED BRIE WITH CUMBERLAND SAUCE

*Mk, G(wheat), V*

## M A I N

All dishes served with a bowl of roast potatoes, fresh vegetables  
& a bowl of cauliflower cheese for the table. *Mk*

### SLOW ROASTED ABERDEEN ANGUS BEEF

Cooked in a rich beef stock, with thyme and baby onions  
served with homemade Yorkshire pudding & horseradish sauce *G(wheat), Mk*

### ROASTED CHICKEN BREAST

Served with sage & onion stuffing and gravy

### PANKO BREADED BERKSHIRE TROUT FISH CAKE

With white wine & dill sauce *G(wheat), F, Mk, A*

### RICOTTA, KALE & RED ONION FILO CROWN

With a pesto & pine nut dressing  
*N(pine nut), G(wheat), Vg*

## D E S S E R T

### ORANGE & POACHED PEAR CRUMBLE

With vanilla pod ice cream  
*G(wheat), Mk, V, Vg alt available*

### BASIL INFUSED PANNA COTTA & WOODLAND BERRY JELLY

Served with fruit coulis and toasted almonds  
*N(almonds), Mk, V*

### FRESH FRUIT SALAD

With raspberry coulis *Vg, V*

### ENGLISH CHEESE SLATE

A selection of Somerset brie, mature cheddar & Somerset applewood  
with oatcakes and spiced onion chutney *Mk, V*

### COFFEE OR TEA from £2.95

With mint chocolate

