



Mother's Day

COCKTAILS

mother's blush

jakes gin, st germain, grapefruit juice, gomme, orange bitters & champagne

cucumber rose

hendrick's gin, lemon juice, gomme, rose syrup, cucumber & club soda

passionfruit sparkler

passionfruit pulp, lime juice, coconut water, comme & club soda

MENU

FIRST COURSE

chicken liver parfait, toasted brioche, orange and radish salad (gf*)

beetroot cured salmon, avocado puree, chimichurri, toasted seeds, micro salad,
sourdough croutes (gf*)

pea and wild mint soup, sourdough (gf*, ve)

cajun cauliflower fritters, tomato and paprika ragout, water cress (ve)

SECOND COURSE

treacle cured british striploin

roasted chicken supreme

braised lamb

carrot and lentil roast (ve)

(all served with a selection of seasonal vegetables, roasted potatoes, Yorkshire pudding and red
wine gravy (gf*))

pan seared salmon, creamy new potato's, asparagus, tomato and caper salad, dill &
crème fraiche (gf*)

THIRD COURSE

belgian chocolate brownie, chocolate crumb, chocolate sauce, salted caramel ice cream (v)

sticky toffee pudding, toffee sauce, vanilla ice cream (v)

apple and rhubarb crumbs, tonka bean crème anglaise (ve)

duxford mess, mixed berry compote, chantilly cream, mint syrup (gf)

2 COURSES £36 | 3 COURSES £42



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AFTERNOON TEA MENU

a selection of homemade sandwiches:

cucumber and cream cheese
smoked salmon and mayonnaise
honey roast ham and wholegrain mustard
egg mayonnaise with cress

fruit and plain scones with strawberry and
raspberry preserve and clotted cream and a
variety of tasty sweet treats.

served with your choice of English breakfast,
herbal or fruit tea, and coffee.

ADULTS £23.95 | CHILDREN £12