

Mother's Day Celebratory Menu

Starters

Pea & Mint Soup GF*

Crispy shredded ham hock, warm sourdough

Crab Arancini

Fresh salad, lobster aioli

Beef Brisket Bao Buns

Chipotle BBQ, rocket leaves, pickled chillies, shredded spring onion, toasted sesame seeds

Breaded Brie Wedge V

Crisp salad, cranberry and red wine reduction

Isle of Wight Blue Cheese Mushrooms V

Fresh cream, toasted sourdough

Main Course

Duo of Beef & Lamb

Beef dripping roast potatoes, Yorkshire pudding, and a rich red wine gravy

1/2 Roast Chicken

Roast potatoes, Yorkshire pudding, pigs in blankets, pork and herb stuffing, gravy

Root Vegetable Wellington V

Roast potatoes, Yorkshire pudding, sage and onion stuffing, vegetable gravy

All roast dinners are served with a selection of roasted root vegetables, braised red cabbage and tenderstem broccoli

Baked Salmon Fillet GF

Buttered new potatoes, tenderstem broccoli, prosecco butter sauce

Triple Smash Burger GF*

3 IW smash beef patties, smoked Cheddar, smoked bacon, bacon and onion jam, salad garnished toasted brioche, French fries

Seafood Linguine

King prawn tails, shell on mussels and brown IW crab meat, white wine, garlic, fresh parsley, and ribbons of pasta, white crab meat

Wild Mushroom Risotto VE GF

Plant based cream, balsamic roasted cherry tomatoes, parsnip crisps

Desserts

Orchard Crumble V

Stewed peaches, apples and pears, flapjack crumble topping, rich custard

Chocolate Brownie Sundae V

Homemade chocolate brownie pieces, chocolate and vanilla ice creams, Chantilly cream, chocolate sauce

Baked New York Style Cheesecake V

Macerated strawberries, strawberry coulis, Cornish clotted cream

Banana Split V GF

Fresh banana, strawberry and vanilla ice cream, chocolate sauce, toasted almonds, glace cherries, whipped cream

Sticky Toffee Pudding V

Warm toffee sauce, crushed toffee popcorn, vanilla ice cream