

# Packs

## Mother's Day Sunday Lunch

### For the Table

Nocellara Olives (vg) Sourdough & oils	5
Beef Shin Croquettes (gf) Gochujang mayo	8
Wild Mushroom Arancini (gf, vg)	8
Hot Honey Halloumi Fries (gf)	6

MOËT & CHANDON  
CHAMPAGNE

Moët & Chandon Champagne  
Glass £12 | Bottle £75 | Magnum £140

Da Luca Prosecco  
Glass £7.2 | Bottle £34

### The Main Event

All meat roasts are served with goose fat roast potatoes, seasonal vegetables, a giant Yorkshire pudding and lashings of gravy

Herefordshire Pork Belly Crisp crackling, house apple sauce, sticky red cabbage	19	Roasted Cornfed Chicken Supreme Celeriac purée	18
Vegan Wellington (vg) Sweet potato, butternut squash, kale, celeriac purée, rosemary roast potatoes, seasonal roast vegetables	15	Sirloin of Beef Rosemary and garlic infusion, celeriac purée	23
		Roast Leg of Lamb Rosemary and mint, celeriac purée	20

### Sunday Roast Sharing Board

(Recommended for two people)

Dry-aged beef rump, roast leg of lamb, rosemary and mint, Herefordshire belly of pork, with crisp crackling, goose fat potatoes, seasonal roasted vegetables, celeriac purée, Yorkshire puddings, and bottomless gravy

£49

### Sides & Sharers

Cauliflower cheese (v)	5.5
Stilton cheesy leeks (v)	5.5
Giant pig in blanket (gf)	2.5
Honey roasted parsnips (v)	3
Roast potatoes (v)	3
Sticky red cabbage (v)	3.5
Hispi cabbage, vegan bacon jam (vg)	4
Giant Yorkshire pudding (v)	2
Pork crackling and apple sauce (gf)	2

### Something Sweet?

Lemon Polenta Cake (vg) Topped with meringue and blackcurrant sorbet	7
Hot Chocolate Brownie Vanilla ice cream	7
Biscoff Cheesecake	7
Dark Chocolate Mousse (vg) With dark cherry compote	7
Marshfield Ice Creams (v, gf) Salted Caramel, Clotted Cream, Vegan Vanilla, Strawberry, Rich Chocolate	3 for £4

No hidden charges - optional tips welcome!

v - vegetarian • vg - vegan • gf - gluten free