



Mothering Sunday

Two courses - £22, Three courses - £27

Today's aperitif

Elderflower fizz 🍷 Prosecco laced with St Germain elderflower liqueur £7

Starters

Spring pea & watercress soup, herb oil, toasted sour dough (v,ga)

Charred sprouting broccoli, romesco sauce, toasted almonds (vegan,g)

Classic North Atlantic prawn cocktail, marie rose sauce, brown bread & butter (ga)

Owen Taylor's huntsman's cutting pie, pub piccalilli, toasts

BBQ mackerel fillet, horseradish, apple & beetroot salad (ga) *(available as main with crushed jersey royals)*

Parma ham, poached pear & Stilton tart, toasted almonds, red onion chutney *(as a main course with new potatoes)*

Rosemary & garlic studded Camembert to share, pub chutney, toasted sour dough (ga)

Roasts & Grills

Our roasts are served with beef dripping roasted potatoes, seasonal vegetables, cauliflower cheese, roasted carrot & parsnips

Treacle-cured roast striploin of Hereford beef (35 day aged), Yorkshire pudding, horseradish mousse (ga) (£1 supplement)

Slow roasted pork belly, garlic & cranberry stuffing, Symonds cider & apple sauce, crackling (ga)

Roasted chicken breast, crispy dry-cured bacon, garlic & thyme stuffing, soda bread sauce (ga)

Rosemary & garlic roasted rolled shoulder of lamb, Yorkshire pudding, crushed minted peas & bacon (ga)

Honey & mustard roasted ham, duck egg, home cut chips, pineapple chutney (ga)

The LA stack: beef, pork & chicken, crackling, Symonds & apple cider sauce, Yorkshire pudding (ga) (£3 supplement)

Watercress, spinach & ricotta cannelloni, Lincolnshire Poacher cheese sauce, dressed salad (v)

Rocket & pine nut pesto gnocchi, parmesan crisp, watercress oil, toasted sun-dried tomato foccacia (v)

LA burger: brioche bun, tomato, gherkin, tomato relish, vintage cheddar, smoked bacon, fried egg, slaw, home cut chips

Chargrilled 8oz ribeye steak (35 day aged), smoked butter, home cut chips, peppercorn sauce (ga) (£5 supplement)

Treat Mum.....

Oven roast Chateaubriand (14oz, 35 day, Hereford) to share, Yorkshire puddings, hot horseradish sauce, beef dripping roast potatoes, seasonal vegetables, cauliflower cheese, roast carrots & parsnips (ga) (£7 supplement per person)

Fish & shellfish

Fish & Chips: Beer battered fish, home cut chips, garden pea purée, tartare sauce

Scampi in a basket, skinny fries, tartare sauce, garden salad

Dressed Devon crab gratin, spiced skinny fries, dressed leaves, tartare (ga)

Smoked haddock, salmon & prawn pie, Jersey Royal & cheddar top, buttered greens

Kids £8

Most of our menu can be shrunk for the smallest of appetites

Kids fish & fries, Heinz baked beans or garden peas

Kids scampi & fries, Heinz baked beans or garden peas

Kids chicken goujons & fries, Heinz baked beans or garden peas

Kids burger & fries, Heinz baked beans or garden peas

Baby roasts for the little people – chicken, pork or beef

Desserts

Egg & nutmeg custard tart, local rhubarb, raspberry sorbet (v)

Rhubarb & vanilla steamed pudding, creamy custard (v)

Apple & mixed berry oat topped crumble, cinnamon ice cream (v,g)

Double chocolate & marshmallow brownie, chocolate sauce, white chocolate ice cream (v)

Selection of Jude's ice creams & sorbets (v,g)

For the kids: Jude's milk ice lollies: chocolate or vanilla (v,g) (£1.35); Frozen chocolate covered bananas (v,g) (£2.00)

British farmhouse cheese board, pub chutney: choose three from

Oglesfield semi-soft, Calveley Crunch cheddar, Quicques' goats,

Shropshire Blue, Winslade Camembert style soft (£1.50 supplement, £6.50 as a fourth course)

(v) Suitable for vegetarians. (g) Gluten free. (ga) Gluten adaptable. Any weights are shown as uncooked.

Fish may contain bones. Dishes may contain nuts or nut traces. Our staff receive 100% of tips given. Full allergy information is available on request.