

MAKE HER DAY



sparkle!

THIS MOTHER'S DAY

ALL MUMS RECEIVE A
COMPLIMENTARY GLASS OF BUBBLY

2 COURSES £26.95

3 COURSES £32.95

MOTHER'S DAY MENU

2 COURSES £26.95 | 3 COURSES £32.95

STARTERS

Belazu Mixed Olives (VE & GF) SD

Grilled Sourdough & Focaccia Butter, oil & balsamic (V) G, D, SD

Rosemary & Honey Roasted Nuts (V & GF) N, P, S, D, SD

Watercress & Asparagus Soup Chive oil, crispy pancetta & grilled bread (VE & GF on Request) CE, G, SD

Pressed Ham Hock

Quails egg, apple, tarragon mayonnaise,
quince gel, sourdough crisps
(GF on request) E, G, MU, SD

Isle of Wight Tomato Carpaccio Crispy basil, pine nuts, rosary goat cheese, red onion, wild garlic (GF) D, N, MU, SD

Crab, Avocado & Crayfish Grilled sourdough, pickled lemon, Mary rose, cucumber (GF on Request) C, D, G, MU, SD

MAINS

All roasts served with Yorkshire pudding,
braised red cabbage, roasted potatoes, thyme &
rosemary roasted vegetable, truffle cauliflower
cheese, mixed greens & gravy

Beef Striploin & Grated Horse Radish (GF on Request) CE, D, E, G, MU, SD

Leg Of Lamb & Mint Jelly (GF on Request) CE, D, E, G, MU, SD

Chicken Supreme & Pancetta (GF on Request) CE, D, E, G, MU, SD

Mixed Nut Roast & Red Currant Jelly (VE & GF on Request) CE, D, E, P, G, N, MU, SD

Minced Steak Beef Burger

Brioche, dijon mustard & truffle mayonnaise,
tomato, gem lettuce, gherkin, fries & salad

Add bacon & cheddar cheese
D, G, E, MU, SD

Fish & Chips

Flacks manor batter, pea puree,
tartare sauce, lemon
G, F, E, D, SD

Vegan Feta & Quinoa Salad

Mixed leaves, pomegranate, edamame,
peas, seeds & lemon dressing
CE, MU, S, SD

DESSERTS

Chocolate Pave Crispy Feuilletine Honeycomb, chocolate soil, yogurt sorbet D, E, G, S

Key Lime Pie Lemon cream cheese, candied lime, lemon verbena sorbet (VE & GF) P, N, SD

Raspberry & Pistachio Choux Bun Pistachio cream, raspberry sorbet D, E, G, N, SD

Set Vanilla Custard & Macerated Strawberries

Lemon curd, French meringue &
short bread biscuit
D, E, G, SD

Hampshire, Wiltshire & IOW Cheese Board

Chutney, frozen grapes, candied walnuts,
artisan crackers
D, G, N, SD

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs /
MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds