



Mother's Day

Two Courses 37.95 | Three Courses 44.95

Starters

Butternut Squash & Cumin Soup | Crème Fraîche | Barn Bakery Bread (GFO)

Whipped Goats Cheese | Pickled Beets | Candied Walnuts (N) (V) (VEO)

Berryfields Farmhouse Pâté | Homemade Chutney | Barn Bakery Baguette (GFO)

Gravlax of Salmon | Horseradish Cream | Barn Bakery Bread (GFO)

Roasts

All roasts served with: Roast Potatoes | Yorkshire Pudding |

Maple Glazed Carrots | Mulled Red Cabbage |

Mixed Kitchen Garden Seasonal Vegetables | Rich Roast Gravy

Berryfields Leg of Pork | Sausage & Sage Stuffing | Pork Crackling (GFO)

Sirloin of Hereford Beef | 12 Hour slow roasted - served medium rare, if you prefer well done, please inform your server (GFO)

Roast Leg of Fen End Lamb | Mint Sauce | Redcurrant Jelly (GFO)

Trio of Roasts | Berryfields Leg Of Pork | Sirloin Of Hereford Beef |
Roast Leg Of Fen End Lamb (GFO)

Roasted Parsnip & Thyme Cake | Garlic Mushroom Sauce |
Vegan Gravy (GFO) (V) (VEO)

Sunday Specials & Sides

Berryfields Toad-In-The-Hole | Berryfields Sausage & Sage Stuffing |
Pigs In Blankets | Caramelised Onions | Roast Potatoes | Rich Roast Gravy

Tonic Battered Haddock | Chunky Chips | Minted Mushy Peas |
Tartare Sauce (GF)

Berryfields Sausage & Sage Stuffing 5.95 | **Berryfields Pigs In Blankets** 6.95
Cauliflower Cheese (GF) (V) 6.95 | **Garden Greens (GF) (V) (VEO)** 4.50 |
Roast Potatoes (GF) (V) 5.95

Desserts

Sticky Toffee Pudding | Butterscotch Sauce | Vanilla Ice Cream (GFO) (V)

Pear Cheesecake | Mulled Wine Poached Pear & Liquorice |
Pain D'épice (GFO) (VEO)

White Chocolate Panna Cotta | Cardamon | Honey

Almond Frangipane | Pear & Amaretti | Vanilla Ice Cream (N) (V)

(GF) – Gluten Free . (N) – Dish contains nuts. (GFO) – Gluten Free
Option (Please inform server at time of ordering) .

(V) – Vegetarian. (VO) – Vegetarian Option (Please inform server at
time of ordering). (VE) – Vegan. (VEO) – Vegan Option (Please inform
server at time of ordering)