

Mothering Sunday

Two courses - £23.50, Three courses - £28.50
March 11th, 12-6.30pm

Today's aperitif

Elderflower fizz ☞ Prosecco laced with St Germaine elderflower liqueur £6.95

Starters

Curried parsnip soup, multigrain cottage loaf (v,ga)
Spicy lamb koftas, minted yoghurt, rocket (g)
Confit chicken leg & duck terrine, apricot chutney, brioche toast (ga)
Tempura king prawns, chilli & mango salsa, watercress
Thai spiced fishcake, sweet chilli jam, mixed leaves
Broccoli, Stilton, leek & pine nut quiche, red wine reduction (v) *(available as a main with home cut chips)*
Pickled red onion, heritage tomato, baby beetroot & artichoke salad, aged balsamic glaze (v,g)

Roasts and Grills

All roasts served with duck fat roast potatoes, seasonal vegetables, cauliflower cheese, roasted carrots & parsnips

Roast sirloin of Hereford beef (35 day), horseradish mousse, Yorkshire pudding *(this dish has a £1 supplement)*
Free range roast chicken breast, crispy bacon, garlic & thyme stuffing, bread sauce (ga)
Roast pork loin, garlic & thyme stuffing, crackling, apple & cider sauce (ga)
The Curzon stack: beef, pork & chicken, crackling, garlic & thyme stuffing, Yorkshire pudding (ga) *(£3 supplement)*
Nut roast, cumin roasted new potatoes, honey roasted vegetables, spicy tomato sauce (v)
Honey & mustard roast ham, home cut chips, duck egg, our pineapple chutney (ga)
8oz ribeye (35 day aged, Hereford) cajun spiced skinny fries, watercress, peppercorn sauce (ga) *(£3 supplement)*
Curzon burger: Keen's cheddar, brioche bun, gherkin, tomato relish, our coleslaw, home cut chips
Spring vegetable risotto, parmesan crisps, garlic ciabatta, rocket (v, ga)

Treat Mum.....

Roast Chateaubriand (14oz, 35 day, Hereford) to share, Yorkshire puddings, hot horseradish cream, roast potatoes, seasonal vegetables, cauliflower cheese, roast carrots & parsnips *(£6 supplement per person)*
.....Sorry folks, when they're gone, they're gone

Fish & shellfish

Beer battered haddock, pea purée, home cut chips, chunky tartare sauce *(add curry sauce for £1 extra)*
Classic scampi in a basket, home cut chips, chunky tartare sauce
Pan fried salmon fillet, warm salad Niçoise, balsamic glaze (g)
Devon crab gratin, buttered new potatoes, garlic & chive mayonnaise, salad leaves (g)

Kids £7.95

Mini scampi, skinny fries, Heinz baked beans or peas
Breaded chicken goujons, skinny fries, Heinz baked beans or peas
Mini fish & skinny fries, Heinz baked beans or peas
Baby-roasts for the 'Little People': *main only/two/three courses ~ £7.95/£10.95/£13.95 (50p supplement for beef)*
Most of our menu dishes can be shrunk to suit the smallest of appetites!

Desserts

White chocolate & vanilla rice pudding, rhubarb & ginger compôte (v,g)
Proper cherry Bakewell tart, forest fruit compôte, creamy custard (v)
White chocolate & raspberry cheesecake, raspberry coulis, strawberry sorbet (v)
Millionaire's shortbread, chocolate sauce, honeycomb, banana & toffee ice cream (v)
A selection of Thaymar ice creams & sorbets (v,g)
For the kids: Frozen chocolate covered bananas *(£2.00)*

British farmhouse cheese board:

Norfolk White Lady, Thomas Hoe Red Leicester, Isle of Arran,
Cropwell Bishop Stilton, Tunworth
(£4 supplement, or £9 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.