

# MOTHER'S DAY MENU

## SUNDAY ROAST

**Himalayan 28-Day Aged Roast Sirloin**  
with celeriac purée

**Creedy Carver Chicken Breast**  
with butternut squash purée

**Celeriac, Leek & Cheddar Pie**  
with mushroom gravy

*All roasts are served with Yorkshire pudding, roast potatoes, honey glazed heritage carrots, seasonal greens, cauliflower cheese & red wine jus.  
Vegan options available on request.*

## DESSERTS

**Sticky Toffee & Banana Pudding** (V)  
toffee sauce, Granny Gothards white chocolate ice cream

**Bramley Apple & Pecan Gluten Free Crumble** (V, GF)  
Granny Gothards vanilla ice cream

**Blackcurrant Delice** (VE, GF)  
vanilla syrup, roasted apple

**Cherry Frangipane Tart** (V)  
cherry compote, crème fraîche

**Granny Gothards Ice Cream** (V, NF)  
Three scoops. Choose from strawberry, vanilla, chocolate,  
or ask your server for today's flavours

**Artisan Cheese Selection** (V)  
Bath Soft and Bath Blue Cheese, cheese biscuits, grapes, onion chutney

*Prices include VAT. A discretionary 10% service charge applies. Our kitchens handle allergens including nuts, gluten, dairy and others. Despite strict procedures, trace allergens may remain.*

*Allergen information for all dishes, covering the 14 legally recognised allergens, is available from our team. Please inform us of any allergies or dietary needs before ordering. Indicators: (V) Vegetarian (VE) Vegan / (VE\*) with modifications (DF) Dairy Free / (DF\*) With modifications (GF) No added Gluten / (GF\*) With modifications (NF) Nut Free / (NF\*) With modifications. 'No added gluten' and 'nut free' refer to ingredients used, not the absence of trace allergens. Modified dishes may require substitutions and cannot be guaranteed allergen free. Guests with severe allergies should consult our team before ordering.*



THE  
ORANGE  
ARTICHOKE