



# SUNDAY 11TH MARCH

12PM - 9PM

On arrival a glass of fizz for the mums

## A Traditional Sunday roast

A choice of  
Isle of Wight beef & Yorkshire pudding  
Isle of Wight pork & crackling  
Isle of Wight lamb & stuffing

All served with fresh, seasonal vegetables,  
roast potatoes & gravy

Crab crusted plaice fillet served with minted  
new potatoes & buttered samphire (*Gluten Free*)

Confit duck leg served with sauté potatoes,  
red cabbage & raspberry jus (*Gluten Free*)

Portobello mushroom, ricotta and spinach wellington  
served with herb cous-cous (*Vegetarian*)

## Dessert

Chocolate brownie ice cream sundae (*Gluten Free*)

Mango & honey panna cotta (*Gluten Free*)

Apple & passion fruit tartlets served with crème fraiche

Fresh raspberry & cinnamon meringue served with  
Chantilly cream (*Gluten Free*)

**Two courses £15.95 per person with a free glass  
of fizz for the mums!**

MOTHERING SUNDAY