

# MARIA G's



For the mother's a complimentary glass of Hattingley Cuvee 53

## STARTERS

Roasted Tomato Soup	8
Basil Cream and Truffle Oil (v/pb)	
Hay Hot Roast Salmon	12
Heritage Beet Tartar, Horseradish Buttermilk, Pickled Burnt Cucumber	
Wye Valley Asparagus	17
Poached Egg, Hollandaise, Parmesan & Toasted Hazelnut (v/cn)	

## MAINS


Herdwick Lamb Rump	32
Pommes Puree, Creamed Spinach & Caper Burnt Butter Sauce	
Roasted Sladesdown Farm Chicken	28
Sunday Trimmings & Yorkshire pudding	
Pan Roasted South Coast Cod	28
Sauce Vierge, Potato & Sea Herbs	
Swede, Goat's Cheese & Apricot Gratin	22
Sunday Trimmings & Yorkshire pudding (v)	

## SIDES

Garden Rosemary Roast Potatoes	5
Butter Mashed Potatoes (v)	6
Creamed Spinach (v)	6
Cauliflower Cheese, Brioche Crumbs & Chives (v)	8
Extra Yorkshire pudding (v)	2

## DESSERTS

Queen of Puddings with Italian Meringue & Strawberry Jam (v)	8
Lemon Loaf, Poached Rhubarb & White Chocolate, Lemon Cream (v)	8
Salted Caramel Crème Brulée, Honeycomb Ice Cream (v)	7



Before ordering, please speak to our staff about your dietary requirements, intolerances, and food allergies. Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT. Well behaved dogs are welcome but must be on a lead and always restrained.