

While you wait
Bread & butter 2.00
Marinated green or black
olives 2.50



THE REAL
EATING
COMPANY

Mothers Day Menu
£16.00 for two courses or
£19.00 for three courses.
Book now!

SUNDAY LUNCH

2 courses £14.00

3 courses £17.00

Starters

Celeriac and walnut soup, bread (V)
Chicken liver parfait, pear chutney, toast
Grilled goat's cheese and sesame seeds, rocket,
beetroot and balsamic dressing (V)
Cod and salmon fish cake, sweet chilli sauce
Parma ham & candy beetroot salad, capers, wholegrain mustard
Hepworth beer Welsh rarebit, green leaves
Pan seared scallops, celeriac puree, smoked bacon
(3.00 supplement)

Main Courses

21-day matured roast sirloin of beef, roast potatoes, fine beans, celeriac puree,
Yorkshire pudding, homemade gravy
Pan roast chicken breast, colcannon, Cheltenham beetroot and chorizo sauce
"Riverside" wild boar sausage, creamy mash, onion compote, red wine gravy
Steamed smoked mackerel fillet, mustard crushed charlotte potatoes,
free range poached egg and butter sauce
Wild mushroom risotto, basil and almond pesto and mixed salad (V)
Butternut squash, spinach, yellow split peas and cumin pie,
new season potatoes and greens (V)

Sides

Mixed salad £3.00, Bread and butter 2.00
Charlotte potatoes and mint butter 2.00
Rocket, balsamic and parmesan 3.00, endives, stilton and walnut dressing 3.00
Broccoli and smoked almonds 2.50
Marinated black kalamata olives, Sicilian green olives 2.50

Puddings

Sticky toffee pudding, toffee sauce, ginger ice-cream
Bramley apple crumble, custard
Vanilla bean pannacotta and raspberry coulis
Lemon posset and lavender sable biscuit
Selection of ice creams and sorbets- Vanilla, chocolate, strawberry, pistachio,
spiced ginger, raspberry ripple, blood orange, lemon
'Lord of the hundreds' and Barkham blue cheese,
quince jelly, grapes & oatcakes 2.50 supplement

Please note that our food is freshly prepared and cooked to order
A discretionary 12.5% service charge is added to your food bill.