



///// MOTHER'S DAY /////

2 Courses £20 / 3 Courses £25



*Bottomless Sunday Lunch – 2 Courses £40 / 3 Courses £45*

*Includes unlimited Prosecco, Mimosas or Lager*

\*\*\*

*Served from 12pm to 3pm.*

*Only available for the whole table with guests receiving 1.5 hours of bottomless fun*

House Bread & Butters

-----

\*\*\*

Cauliflower Soup, Coriander Pesto, Curry Oil

Horton House Veal Carpaccio, Crispy Cheek, Parmesan Emulsion, Smoked Tomato Jam

Yellow Fin Tuna Crudo, Chili & Citrus Dressing

-----

ROASTS

*All are served with Roast Potatoes, Yorkshire Pudding, Tender Stem Broccoli & Gravy*

Roast Sutton Hoo Chicken

*The Sutton Hoo chickens roam freely over 40 acres of Suffolk meadows, they are free to peck, graze and engage in their natural behavior. They grow slowly over 12 weeks on an additive-free diet.*

Surrey Farm Rump of Beef

*Carefully selected from the best farms across England and then processed at Surrey Farm. Grass fed, 21 days matured.*

-----

VEGETARIAN ROAST

*Squash, Feta & Spinach Wellington*

-----

SIDES

Honey Roasted Parsnips / £4

Heritage Carrots / £4

Sautéed Savoy Cabbage / £4



Panna Cotta, Champagne Rhubarb, Tonka Beans

*Muscat De saint Jean (Fresh Stone fruit on the nose, Full Bodied, Caramelised Pineapple, Red apple and Orange on the Palate) 75ml*

Dark Chocolate Ganache, Ataulfo Mango, Oregano

*Libamus (Natural Sweet Wine, Explosion of Fruit Aromas, Good Sugar and Acidity Balance, Mineral Smooth Finish) 7*

Selection of Artisan Cheeses, Traditional Garnishes (+£3)

-----

Selection of Artisan Cheeses (+£3)

*Served with Traditional Garnishes*

Wookey Hole Cave Cheddar

*Traditionally hand-made, aged in the Wookey Hole Caves in the Mendip Hills in Somerset.*

*A mix of earthy, creamy & farmy aroma with sweet and salty notes.*

*Pasteurised, Vegetarian*

Blue Monday No. 7 by Alex James

*Made for former Blur bass player Alex James, who named it after his favorite New Order Song.*

*Superbly complex cheese, rich, buttery with a lovely spicy hint.*

*Pasteurised.*

Rosary Goat Ash

*Locally produce in Salisbury, hand-made from milk of British Saanen goats by Chris and Clare Moody who named it after their family home "The Rosary". Very creamy, light texture with natural hints of citrus.*

*Pasteurised, Vegetarian*

Cotswold Organic Brie

*Made by Simon Weaver, who has been making the cheese for only few years but already received numbers of prestigious awards. Delicate flavor with all the grassy freshness of the Cotswold Hills.*

*Pasteurised, Vegetarian*

Canton Tea Pots - £2.75

English Breakfast – Big, Beautiful, Exuberant

Earl Grey – Bergamot, Velvety, Harmonious

Jasmine Pearls – Honeysuckle, Fragrant, Intoxicating

Wild Rooibos – Honeyed, Tribal, Rich

Berry & Hibiscus – Blackcurrant, Juicy, Nostalgic

Lemongrass & Ginger – Citrus-sweet, Radiant, Vivifying

Chimney Fire Coffee - £2 / £2.5