

MASTER BUILDER'S HOUSE

BUCKLER'S HARD

Mother's Day Sunday lunch

2 courses - £30

3 courses - £40

To start

Broccoli soup, blue cheese v

Chicken, leek and pistachio terrine, spiced tomato chutney, Hoxton sourdough.

Beetroot cured salmon, lemon creme fraiche, beetroot dressing, capers, bread tuille.

Tenderstem broccoli, chimichurri, vegan feta vE

To follow

Roast sirloin of beef, Yorkshire pudding, roast potatoes, honey roast carrots and parsnips, greens, jus

Roast pork belly stuffed with sage and onion, Yorkshire pudding, roast potatoes, honey roast carrots and parsnips, greens, jus

Herb crusted Brixham hake, sauteed potato, kale, saffron and caper sauce

New Forest wild mushroom tart, Old Winchester cheese, greens, tarragon pesto v

To finish

Lemon posset, honeycomb, toasted almonds, raspberry gel.

Dark chocolate tart, chantilly cream, cherries.

Cheeseboard - Godminster cheddar, Blyton brie, Rosary Ash goats cheese.

Vegan creme caramel, homemade granola, lime and coconut sorbet vE

GF Gluten free / GFA Gluten free adaptable / V vegetarian / VE vegan / VEA vegan adaptable

Please let us know if you have any allergies or require information on any ingredients used in our dishes. A discretionary 12.5% service charge is added to all bills over £10.

Please ask your server if you would prefer this to be removed. All tips go directly to staff and are shared out across the whole team.