

Jesse Smith's

MOTHERING SUNDAY

Starters

Portobello Mushroom & Truffle Oil Soup

Ballotine Of Chicken Stuffed With A Smoked Bacon Mousse, Watercress & Carrot.

Smoked Salmon & Cucumber, Creamed Horseradish Served With Pea Shoots & Sourdough toasts

Mains

Slow Roast Gloucester Old Spot Pork Belly From Leckhampton

Roast Topside Of 32 Day Dry Aged Longhorn Beef

Roast Rump Of 32 Day Dry Aged Longhorn Beef
+ £5 Supplement

Roast Leg of Cotswold Lamb From Wotton-Basset

Roast Cotswold White Free-Range Chicken

All Roasts Except The Pappardelle Are Served With Beef Dripping Roast Potatoes | Honey Roast Parsnips | Seasonal Vegetables | Yorkshire Puddings | Stuffing & A Rich Gravy.

Roast Cherry Tomato & Braised Fennel Pappardelle With Confit Spring Vegetables, Parmesan Shavings & Basil Oil

Sweets

Rhubarb & Blackberry Crumble

Double Chocolate Cheesecake Served with Blueberry & Thyme Compote

Baileys, Hazelnut & Raisin Bread & Butter pudding

All Desserts Served With A Choice Of Ice Cream, Custard Or Pouring Cream.

Two Courses for - £23/Head

Three Courses for £28/Head