

to finish

ice-creams & sorbets – g – c 2 x scoops adults 1 x scoop child
filled waffle basket – vanilla – strawberry – chocolate – honeycomb
blackcurrant or lemon sorbet

cheesecake – g – v – ve

gin & raspberry cheesecake – berry compote

roulade – g – v – c

white chocolate & raspberry meringue roulade – raspberry coulis

tart – v – ve

warm apple tart – creamy vanilla custard (please confirm if vegan)

chocolate brownie – g – v – c

rich chocolate brownie – chantilly cream

sponge – v – ve

warm sticky toffee sponge – honeycomb ice-cream

trillionaire – v – ve – g

chocolate & toffee pastry slice – chantilly cream (please confirm if vegan)

british cheeses – g (£1.95 supplement)

stilton – farmhouse cheddar – creamy brie – fruit chutney

grapes – biscuit selection

adults three course – £32.95 under 10's – £16.95

adults two course – £26.95 under 10's – £12.95

v – dishes marked with a “v” are vegetarian

c – dishes marked with a “c” can be child's portion

g – dishes marked with a “g” or “ve” vegan can be made/altered gluten free or vegan

please confirm any dietary requirements when ordering

swap cream for ice-cream or custard extra 50p

all prices and dishes shown are subject to seasonal and market fluctuations/changes

all dishes may contain nuts or traces of nuts – all fish/meat dishes may contain bones

all dishes subject to availability – all tips go to all our staff

Mothering Sunday 15th March

Served 12.00 – 7.00pm

Booking Essential

£10.00 deposit per person

Mothering Sunday Menu

Mother's Day is a special day, a day when we all get the chance to say thank you to the person that gave us life, nurtured and cared for us, and still watches over us. So why would you want to say thank you in any other way than in the best possible style.

Here at Gupshill Manor we are committed to using only the finest local produce to create mouth-watering, outstanding dishes for you.

We would like to wish all Mums,

Happy Mothering Sunday from Gupshill Manor

(We allocate 2 hours maximum per table)

to start

bread – v – ve – c

rustic breads – basil pesto dip – houmous – marinated olives

soup – v – ve – g – c

sweet potato, chilli & coconut soup – speciality bread

mushrooms – g – c

pan fried mushrooms – creamy garlic sauce – rustic bread

prawns – g – c

atlantic prawns – marie rose – mixed leaf – rustic bread

falafel – v – ve

falafel bites – mixed leaf – houmous

parfait – g – c

chicken liver parfait – rustic bread – mixed leaf – apple & ale chutney

to follow

gupshill roast – for anyone who's hungry!! – g (supplement £3.50)
a monster plate of roast beef – pork – chicken – 2 yorkshire puddings
loads of roast spuds – pork stuffing – mixed vegetables – pan gravy

roast beef – g – c

roast beef – roast potatoes – yorkshire pudding – pan gravy

chicken – g – c

oven roasted chicken breast – roast potatoes – pork stuffing
yorkshire pudding – pan gravy

roast pork – g – c

loin of pork – roast potatoes – yorkshire pudding – pork stuffing – gravy

salmon – g

pan-fried salmon fillet – new potatoes – provençale sauce

gammon – g – c

char-grilled local gammon – pub chips – free range fried egg – garden peas

chicken salad – g – c

pan fried chicken & bacon – sliced new potatoes – mixed salad

risotto – g – v – ve – c

pea & asparagus risotto – rocket – seasoned croustades

sea bass – g

pan fried sea bass fillet – new potatoes – chive hollandaise sauce

nut roast – v – ve

oven baked nut roast – roast potatoes – yorkshire pudding – veggie gravy

haddock – c

beer battered haddock fillet – pub chips – garden peas – seared lemon

vegetable wellington – v – ve

baked vegetable wellington – new potatoes – tomato & herb sauce

all main courses served with mixed vegetables