

# MOTHERING SUNDAY

*Sunday 22<sup>nd</sup> March, 11am – 3pm*

## COLD SALADS

Hot smoked salmon, watercress, fried capers, pickled red onion salad with dill sauce (V, GF)  
Prawn, gem lettuce, cucumber, avocado, cured tomato salad with bloody Marie rose sauce (V, GF)  
Noodle, red pepper, carrot, spring onion, daikon radish, mango & pea shoot salad with miso dressing (V)  
Bacon, romaine lettuce, roasted red pepper, croutons, shaved parmesan salad with Caesar dressing  
Green bean, walnut, new potatoes, English pea, crispy shallot salad with blue cheese dressing (V, GF)

## ROASTS

Roast Yorkshire beef sirloin (GF)  
Roast Yorkshire pork short loin (GF)

All roasts are served with crispy roasted potatoes, roasted beetroot and red onion, Yorkshire pudding, cauliflower cheese, carrot & swede mash and seasonal greens

## OMELETTES

Whole egg omelette or egg white omelette

Selection of fillings: bacon, ham, hot smoked salmon, chorizo, tomato, onion, spinach, roasted red pepper, mushrooms, broccoli, goat cheese, organic cheddar, blue cheese

## DESSERTS

Mixed berry tart (V)  
White chocolate crème brulee (V) (GF)  
Chocolate mousse (V)  
Scones with strawberry jam and clotted cream (V)  
Eton mess (V) (GF)

**£24.00**  
**PER PERSON**

(V) Vegetarian | (N) Nut | (GF) Gluten Free.  
Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

**THE**  
**CLEVEDON**  
*at Ben Rhydding*