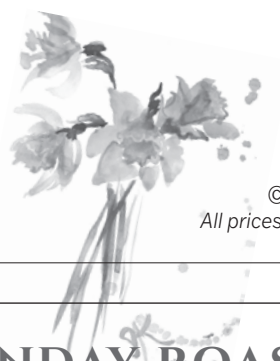


(V) = Vegetarian
 (VG) = Vegan
 (GF) = Gluten Free
 (GFO) = Gluten free option
 Please note that we cannot guarantee that
 any of our food is 100% free of any allergens.

MOTHER'S DAY M E N U



© 2025, Taberna Ltd.
 All prices quoted include VAT

FOR THE TABLE

VEGETARIAN

BUFFALO MOZZARELLA 5.50
 blushed tomatoes and black olives [V] [GF]

FRIED HALLOUMI 5.90
 aubergine cavier [V]

TOMATO AND RED PEPPER SOUP 5.30
 basil oil [VG] [GF]

SEAFOOD

DEVILLED WHITEBAIT 5.20
 with aioli

SMOKED SALMON ROSETTES 6.50
 dill, lemon and capers [GF]

PRAWN COCKTAIL 6.20
 thousand island dressing

MEAT

PULLED PORK 5.80
 apple sauce, our own pork scratching [GF]

MEATBALLS 6.40
 in spicy tomato sauce

BBQ CHICKEN WINGS [GF] 5.20

ADD SOURDOUGH BREAD 5.00
 baked on the premises and served with olive oil
 and black garlic vinegar [VG]

TO SHARE

ARTISAN BREAD BOARD 9.90
 sourdough bread, nocellara olives, roasted garlic,
 hummus, olive oil and black garlic vinegar [VG]

WHOLE BAKED CAMEMBERT 15.00
 sourdough bread, roasted garlic, red onion marmalade
 [V] [GFO]

FOR CHILDREN

MEATBALLS IN TOMATO SAUCE 6.80
 with penne pasta, topped with grated cheddar

MINI BURGER 6.80
 fries with peas or beans

BUTCHER'S SAUSAGES 6.80
 fries with peas or beans

PENNE PASTA 6.00
 cheese and tomato sauce [V]

FISH FINGERS 6.80
 fries with peas or beans

ICE CREAMS AND SORBETS 4.70
 2 scoops, loads of flavours, just ask!

CHOCOLATE BROWNIE 6.50
 chocolate sauce and vanilla ice cream

SUNDAY ROAST

Served with roast potatoes, roasted root vegetables,
 green beans and braised red cabbage

ROAST BREAST OF LOCAL FREE RANGE CHICKEN 16.50
 walnut, celery and apricot stuffing and chef's roast gravy Small 11.50

ROAST SIRLOIN OF ABERDEEN ANGUS BEEF 18.50
 locally reared and served with Yorkshire pudding and
 chef's roast gravy (served pink or well done) Small 12.50

ROAST LOIN OF MORETEYNE PORK 16.00
 with our own crackling, apple sauce and chef's roast gravy Small 11.00

POACHED SUPRÈME OF SALMON 17.00
 greens beans, new potatoes, creamy seafood sauce [GF]

WILD MUSHROOM WELLINGTON 16.50
 stuffed with ricotta and spinach, Madeira, truffle oil
 and tarragon cream [V]

MEDITERRANEAN VEGETABLE ROULADE 15.70
 with a chickpea and tomato relish [VG] [GF]

GFO: FOR MEAT DISHES GF RED WINE GRAVY AVAILABLE,
 YORKSHIRE PUDDING AND STUFFING CAN BE OMITTED

SALAD

SMOKED SALMON 16.50
 crispy leaves, salad vegetables, pickled fennel, capers and
 a honey and mustard dressing [GF]

CHICKEN CAESAR SALAD 16.90
 crispy leaves, croutons, parma ham crisps, parmesan, anchovies,
 caesar dressing [GFO]

TO FINISH

ST CLEMENT'S ARCTIC ROLL 8.50
 crème fraîche and lime sorbet [V]

TREACLE TART 8.50
 vanilla clotted cream, forest fruits [V]

WHITE CHOCOLATE PANNA COTTA 8.50
 raspberry sorbet

CHEESE BOARD 12.00
 Barbers Vintage Reserve Cheddar, Northamptonshire Blue,
 Somerset Brie red onion marmalade, plum jam, our own capocollo,
 grapes, drunken apricots, celery and biscuits [GFO]

WALNUT TREE ICE CREAMS
 made with natural ingredients by our kitchen
 served on a bed of chopped nuts [V] [GFO]
 4.70 for two scoops, 6.80 for three

Ice Creams [GFO]	Sorbets [VG] [GFO]
burnt chocolate	mango and passion fruit
vanilla	coconut
roasted banana	blackcurrant