

MENU

Mother's Day

**3 COURSES FOR £45.00 PER PERSON
KIDS £27.00 (2-10 YEARS)**

STARTERS

- Cream of cauliflower soup, white truffle croutons (v) (gf*)
- Endive salad, pink lady and fennel slaw, candied pecans, wholegrain mustard dressing (ve) (df)
- Pork tenderloin, green peppercorn, Bramley apple terrine, homemade sourdough
- Prawn and crayfish tian, avocado crème fraîche chilli, melba toast
- Poached asparagus, hollandaise, crispy poached egg (v)
- Antipasti, Parma Ham, feta, olives, sun blush tomatoes, homemade toasted focaccia

MAINS

- Roasted rib of 28-day matured beef, Yorkshire pudding, roasted potatoes
- Roasted breast of chicken, Yorkshire pudding, roasted potatoes
- Roast loin of pork, crisp crackling, Yorkshire pudding, roasted potatoes
 - roasts accompanied with a selection of roasted carrots, parsnips, and green vegetables, cauliflower cheese
- Herb crusted rump of spring lamb, dauphinoise potato, red cabbage, charred tenderstem, red wine jus
- Roasted cod loin, pea and spinach broth, potato rosti (gf)
- Caprese and pesto orzo bake, rocket and parmesan salad, toasted focaccia (ve)

DESSERTS

- Vegan Biscoff cheesecake (ve) (gf) (df)
- Chocolate marquise, black cherry compote, vanilla pod ice cream (v)
- Baked Toblerone filo parcel, vanilla pod ice cream, chocolate crumb (v)
- Glazed lemon and raspberry tart, lemon sorbet (v)
- Malibu crème brûlée, Viennese biscuit dipped in chocolate and coconut (v)
- Selection of locally produced ice cream and sorbets (v)

Before ordering, please speak to our staff if you have a food allergy or intolerance.

A 12.5% discretionary service charge will be added to your total food and drinks bill, please ask if you would like to see our policy on how this is distributed. All our prices include vat at the current rate.