



# MOTHER'S DAY MENU

*Sunday 15th March*  
*Two Courses £32 / Three Courses £38*  
*Includes a glass of Prosecco for Mum*

## **Starters**

Halloumi Fries, Truffle Aioli, Chives (V) (GF)

English Asparagus, Crispy Parma Ham, Soft-Boiled Egg, Hollandaise (GF)

Whitebait, Tartar Sauce, Roasted Tomato & Chargrilled Ciabatta

Smoked Mackerel Pâté, Toasted Ciabatta, Cucumber, Pickled Radish, Pea Shoots (GFA)

Chilli-Roasted Broccoli, Turmeric Rice, Satay Sauce, Sesame Seeds, Pickled Shallots (VE) (GF) (N) (S)

## **Mains**

English Beef Striploin (GFA)

British Braised Lamb Shoulder (GFA)

Chargrilled Lemon and Thyme Chicken Breast (GFA)

Sweet Potato, Red Pepper & Spinach Bake (V) (VEA)

***All served with Roasts Potatoes, Braised Red Cabbage, Honey-Roast Carrot, Seasonal Greens, Homemade Gravy & Yorkshire Pudding***

Pan-Fried Seabass, Crushed Dill Jersey Royals, Lemon & Prosecco Sauce, Samphire (GF)

Wild Mushroom, Parsnip & Truffle Pasta, Shredded Leeks, Crispy Onions & Garlic Ciabatta (V)





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## Sides

Pigs in Blankets £4.50

Sage & Onion Stuffing £4.50

Cauliflower Cheese (V) £5.00

## Desserts

Almond Frangipane Tart, Poached Pear, Apple & Cinnamon Ice Cream (N) (V)

White Chocolate Mousse, Poached Rhubarb, Honey Granola & Raspberry Sorbet (GF)

Lemon Posset, Orange Marmalade, Rosemary Shortbread (V)

Selection of Cheese, Artisan Crackers, Seasonal Chutney, Pickles (GFA) (V) **+£3 Supplement**

(GF) Gluten Free, (GFA) Gluten Free Available (V) Vegetarian, (VE) Vegan, (VEA) Vegan Available, (N) Nuts, (S) Sesame. Please ask for additional allergen information if required.

