



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)



MOTHER'S DAY MENU

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

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.

