

MOTHER'S DAY MENU

TWO COURSES £35 | THREE COURSES £39

STARTERS

Broccoli & cheddar soup

Chicken liver parfait
shallot and pear chutney,
grilled sourdough

Salmon gravadlax with
dill & mustard dressing

Pea mousse (V)
lemon and mint dressing,
toasted croutons

MAINS

SUNDAY ROASTS

Roasted topside
of beef

Loin of pork

Vegetarian
nut roast (V / Ve)

All roasts are served with roast and mash potatoes,
seasonal vegetables, Yorkshire pudding and gravy

Baked salmon
pumpkin and sage gnocchi

Grilled hispi cabbage (Ve)
bubble and squeak,
roasted onion purée

Pan-fried sea bass fillets
herb linguine, spring vegetables

Chicken breast
hen of the wood's mushrooms,
fondant potato

DESSERTS

Chocolate tart (V)
vanilla chantilly cream

Sticky toffee pudding (V)
toffee sauce, vanilla ice cream

Salted caramel cheesecake (V)

Apple and rhubarb crumble (V)
vanilla custard

Ve - Vegan.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Our dish descriptions may not include all of the ingredients used to make the dish. If you have a food allergy please speak to a team member before ordering.