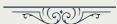




## MOTHERS DAY MENU



# 3 COURSES £40pp

### STARTERS

Beetroot cured salmon, pumpernickel bread, sour cream | (D,F,G)

Coronation chicken terrine, mango chutney, mini naan bread (D,C,E)

Prawn cocktail, brown bread and butter | (CR,D,E,G)

Goats cheese pannacotta, linseed tuille, candy beetroot, radish cress (D)

Leek and potato soup, cheese scone (G,D)



# MAIN COURSES

Roast leg of lamb, apricot and mint stuffing, redcurrant jus (E,G)

Roast fore rib of beef, Yorkshire pudding, red wine jus | (G)

Roast butternut squash, Yorkshire pudding, vegetable gravy, walnut crumble (VG,N)

Grilled lemon sole, brown shrimp butter, new potatoes, spouting broccoli | (F,D)

Chargrilled pork loin chop, hispi cabbage, creamed potato, mustard sauce | (D)

Wild mushroom and feta cheese frittata, roquette and olive salad, sundried tomato dressing | (D,C,C,E)



Sticky toffee pudding, toffee sauce, vanilla ice cream | (D,G,E)

Grilled pineapple rum caramel, vanilla ice cream (VG)

Dark chocolate torte, raspberry sorbet | (D,G,E)

Lemon posset, hazelnut shortbread (G,D,N)

English cheeseboard, millers crackers, chutney and fruit (D,G)



Coffee and truffles (D.SY)

#### TERMS AND CONDITIONS

A deposit of £15 per perosn is required at the time of booking.

A discretionary service charge of 10% will be added to all tables. All prices include vat.

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V -VEGETARIAN, VG - VEGAN)