



MOTHERS DAY MENU

3 COURSES £40pp

STARTERS

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

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





PUDDINGS

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)



TO FOLLOW

Coffee and truffles | (D,SY)

TERMS AND CONDITIONS

A deposit of £15 per person 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)**