



MOTHER'S DAY MENU

2 COURSES £22 | 3 COURSES £25

TO START

Seasonal Soup with Italian Bread

Fish Cake, Poached Hen's Egg, Hollandaise Sauce

Beer Braised Pig Cheek, Carrot Puree, Baby Carrot, Pine Nut Granola, Parma Ham Crisp & Red Wine Jus

Beetroot Carpaccio, Goats Cheese Crottin, Balsamic Lambs Lettuce Salad

Scottish Mussels, White Wine Cream Sauce with Crusty Bread

MAINS

Choice of Roast Beef, Lamb or Nut Roast with all the trimmings

Hake Fillet, Tarragon Gnocchi, Tenderstem Broccoli, Baby Corn, Frozen Grapes and a Saffron Broth

Roast Crown Chicken Breast, Bubble & Squeak, Purple Sprouting Broccoli, Buttered Kale and a Red Onion & Port Broth

Roasted Red Pepper & Cherry Tomato Linguine topped with a Basil & Garlic Pangrute

TO FINISH

Lemon Tart, Strawberry Uzu Ice Cream & Crushed Meringue

Double Chocolate Brownie, Chocolate Textures & Lemon Balm

Sticky Toffee Pudding with Tonka Bean Ice Cream & Crushed Honeycomb

Trio of Local Cheeses, Homemade Chutney, Artisan Crackers, Grapes & Celery

SIDES & SAUCES

£3 each

Toasted Oat & Honey Glazed Carrots | Lemon, Mint & Parsley Buttered Green Vegetables

Rocket & Parmesan Salad | Dauphinoise Potatoes | Parsley, Pancetta and Parmesan Chips |

Brandy & Peppercorn Sauce | Blue Cheese Sauce | Garlic Butter