



## MOTHER'S DAY MENU - SUNDAY 22<sup>ND</sup> MARCH

2 COURSES £26 | 3 COURSES £30

### TO START

Seasonal Soup with Italian Bread

Chicken Liver Parfait, Onion Marmalade Chutney, Dressed Salad served with Crostini  
Dressed Whitby Crab, Lemon, New Potato, Spring Onion Salad served with Dressed Watercress  
Pea & Asparagus Risotto, Parmesan, Poached Hens Egg and topped with Rocket  
Scottish Mussels, White Wine Cream, Garlic & Thyme Sauce served with Crusty Bread

### MAINS

Choice of Roast Beef, Lamb, Thyme Roasted Chicken or Nut Roast with all the trimmings  
(Add a portion of Cauliflower Cheese for £3)

Pan Fried Seabream Fillet, Seafood and Chorizo Paella served with Garlic Ciabatta  
Cornfed Chicken Supreme, Dauphinoise Potatoes, Buttered Asparagus & Fine Beans with a Chicken Stock  
Reduction

Charred Halloumi, Spinach, Roasted Red Pepper, Sundried Tomato, Basil Pesto Tart Tatin served with  
Dressed Salad and Skinny Fries

8oz Flat Iron Steak marinated in Garlic and Thyme, Skinny Fries and a Rocket and Parmesan Salad  
(£3 Supplement)

### TO FINISH

Sticky Toffee Pudding, Butterscotch Sauce with a Hazelnut & Tonka Bean Ice Cream  
Deconstructed Strawberry Cheesecake, Almond Granola, Strawberry & White Chocolate  
Textures, Popcorn Shoots

Mango Tart, Mint Jelly, Crushed Meringue with Lemon Sorbet  
Trio of Local Cheeses, Homemade Chutney, Artisan Crackers, Grapes & Celery

### SIDES & SAUCES

£3 each

Buttered Glazed Carrots | Lemon, Mint & Parsley Buttered Green Vegetables  
Rocket & Parmesan Salad | Dauphinoise Potatoes | Hand Cut Chips |  
Brandy & Peppercorn Sauce | Blue Cheese Sauce | Garlic Butter