



MOTHER'S DAY MENU
2 COURSES £39 | 3 COURSES £45

SNACKS

- marinated olives 6
- bread tin, olive oil, balsamic 7
- whipped houmous, crunchy chickpeas, burnt butter & bread 9
- chorizo croquettes 9
- half dozen rock oysters 26

STARTERS

- parsnip & pear soup, focaccia croutons
- oven roasted king prawns, garlic, chili, sage
- baked beetroot, vegan feta, hazelnut, pumpkin pesto
- bresaola, smoked scamorza cheese, winter leaf
- whisky cured salmon, sauce gribiche, crispy shallot
- duck liver parfait, black cherry, brioche

MAINS

- slow roast leg of lamb, yorkshire pudding
- roast top rump of beef, yorkshire pudding
- half roast chicken, yorkshire pudding
- pan seared trout, new potatoes, gravlax sauce
- pan fried gnocchi, wild mushroom, cavolo nero
- 1/2 lobster thermidor, fries, salad (£15 supplement)

FOR THE TABLE

roasted new potatoes, cauliflower cheese, bacon carrots, buttered cabbage, unlimited gravy

SWEET

- espresso martini tiramisu
- cherry and chocolate black forest sundae
- truffle brie, honey, crackers
- apple and cinnamon crumble, vanilla ice cream
- lemon meringue pie
- selection of ice cream