

MOTHER'S DAY

PRE-LUNCH DRINKS

Prosecco 7.00 - Peach Bellini 8.50 - Elderflower Spritz 8.50

PRE-LUNCH NIBBLES

Marinated Olives with garlic & peppers **V VGA GFA 4.00**

Halloumi Fries with sweet chilli jam **V GFA 6.50**

Smoked Almonds with sea salt **V VGA GFA 3.50**

3 Courses £33 per person

STARTERS

Crispy Duck Egg with grilled asparagus & béarnaise sauce **V**

Jerusalem Artichoke & Cauliflower Soup served with toasted ciabatta **GFA**

Oak Smoked Salmon on horseradish blinis. With caviar & beetroot puree **GFA**

Aged Serrano Ham & Manchego Croquettes with smoked paprika aioli

Confit Duck Spring Roll with teriyaki sauce, rocket, spring onion & mouli salad

Seared Scallops with leeks, pancetta, spinach & a white wine cream.

Topped with a lemon & herb crust **GFA**

(£4 supplement applies to this dish)

MAINS

Halibut Supreme with fondant potato, tender stem broccoli & a langoustine volute **GFA**

Braised Lamb Shoulder Parcel wrapped in savoy cabbage. With chive mash potato,
king oyster mushrooms & a lamb jus **GFA**

Asparagus Risotto with sun dried tomatoes, baby spinach in a red pesto sauce.

Finished with aged parmesan & extra virgin olive oil **GFA V VGA**

Chargrilled Sirloin Steak served with chunky chips, watercress, grilled tomato
& peppercorn sauce **GFA**

(£4 supplement applies to this dish)

All of our **Sunday Roasts** are served with roast potatoes, carrot & parsnip puree,
seasonal vegetables & a rich gravy.

Roast Beef Topside with Yorkshire Pudding **GFA**

Butter Roast Turkey with onion & sage stuffing **GFA**

Slow Roast Pork Belly with crackling **GFA**

Herb & Nut Roast V VGA

Pigs in Blankets **4.00** Cauliflower Cheese **V GFA 4.00**

DESSERTS

Warm Raspberry & Rhubarb Frangipane with vanilla custard

Chocolate Truffle Mousse Cake with raspberry sorbet & honeycomb **GFA VA**

Black Cherry & Mascarpone Cheesecake with strawberry ice cream & dark chocolate sauce

Sticky Toffee Pudding with salted caramel ice cream & toffee sauce

Cheese Slate- served with artisan biscuits, grapes, walnuts & an apple & ginger chutney **GFA**

(£3 supplement applies to this dish)

Vegan Options are available upon request!

FOOD ALLERGIES & INTOLERANCES- Please speak to our staff about the ingredients in your meal, when making your order. Please let us know if you have any other dietary requirements.

A 10% optional service charge will be added to all tables.