

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 4.50**

Halloumi Fries with sweet chilli jam **V GFA 7.50**

Padron Peppers with sweet chilli jam & sea salt **V VGA GFA 6.90**

2 Courses £33 or 3 Courses £40 per person

STARTERS

Charred Asparagus served with white beans humus & a crispy hens egg.

Finished with extra virgin olive oil **GFA V**

Pan Fried Mackerel served with artichoke puree, grilled baby gem, crispy oyster & dill oil **GFA**

Smoked Ham Hock, Chicken & Orange Terrine with piccalilli & sourdough bread **GFA**

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

Seared Scallops in smoked pancetta, peas, baby spinach & white wine cream sauce.

Garnish with crispy leeks **GFA**

(£4 supplement applies to this dish)

MAINS

Cod Supreme served with crab risotto, samphire & a langoustine & tomato bisque **GFA**

Spring Lamb Shank served with rosemary sauteed potatoes, baby vegetables.

Finished with a rich lamb jus & mint oil **GFA**

Ricotta & Spinach Tortellini with a white wine cherry tomato sauce. Finished with rocket & parmesan **V**

All of our free-range **Sunday Roasts** are served with roast potatoes, carrot & parsnip puree, seasonal vegetables, Yorkshire pudding & rich gravy.

Roast Sirloin GFA (comes pink but please let us know if you would like it cooked more!)

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

Slow Roasted Pork Belly with crackling **GFA**

Herb & Nut Roast V VGA

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

DESSERTS

Tonka Bean Panna Cotta with roasted apricots & oat crumble **V GFA**

Chocolate & Pistachio Tart served with caramel cream **V**

Lemon Meringue Cheesecake served with raspberry coulis & vanilla ice cream **V**

Sticky Toffee Pudding with honeycomb ice cream & toffee sauce **V**

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

(£3 supplement applies to this dish)

Please ask to see our alternative Gluten Free desserts

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.