

Mother's Day

3 Course Menu
£40

STARTERS

CRISPY FISHCAKE

Mint crushed peas, katsu curry sauce, salt & vinegar chip sticks

CHICKEN LIVER PARFAIT

Truffle butter, toasted brioche, house chutney & pickles

BUTTERED POTATO & LEEK SOUP (v)

Crispy croutons, herb oil & garlic ciabatta

WILD MUSHROOMS ON TOAST (v)

Crème fraîche sauce, fresh herbs & Parmesan

HUMMUS & FLATBREAD (ve)

Harissa dip, tahini, crispy chickpeas, smoked paprika, coriander & toasted flatbread

MAINS

CHICKEN FORESTIÈRE

Butter roasted potato fondant, honey glazed carrot, tenderstem broccoli, creamy mushroom sauce & fresh herbs

SEABASS NICOISE

Pan fried seabass, sauteed green beans, red onion, olives, cherry tomatoes, roasted new potatoes, braised baby gem, wholegrain mustard dressing & poached hens egg

DOUBLE CHEESEBURGER

Mac sauce, shredded lettuce, pickles, tomato, red onion, toasted brioche bun, skin on fries & slaw

BUTTERNUT SQUASH & FOREST MUSHROOM RIGATONI

Caramelised butternut squash, feta cheese, herb oil, crispy shallots & sage, toasted pine nuts

BRAISED BEEF WELLINGTON

Buttery mash, honey glazed carrot, crispy kale, carrot puree & beef gravy

Add: Salt 'n' pepper fries (ve) +5.00 | Filthy fries with aioli & bacon +5.00 | Truffle & Parmesan chips (v) +5.00

ROASTS

CHOOSE FROM: BRITISH ROAST BEEF, ROAST CHICKEN & STUFFING or ROAST PORK BELLY

Yorkshire pudding, roast potatoes, parsnip puree, vegetable root crush, glazed carrots, seasonal greens, homemade gravy

SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL (ve)

Roast potatoes, parsnip puree, vegetable root crush, glazed carrots, seasonal greens, homemade gravy

Add: Pigs in blankets +5.00 | Cauliflower cheese (v) +5.00 | Yorkshire pudding (v) +1.00

DESSERTS

STICKY TOFFEE PUDDING

Banoffee sauce, banana ice cream & toasted banana chips

SNICKERS CHEESECAKE

Baked vanilla cheesecake, snickers sauce, salted caramel drizzle, dry roasted peanuts, vanilla ice cream

RASPBERRY ETON MESS PAVLOVA

Macerated raspberries, raspberry sauce, whipped vanilla cream, raspberry ripple ice cream

3 SCOOPS OF ICE CREAM

Choose from: vanilla/vegan vanilla/chocolate/strawberry/raspberry ripple/banana Sorbet (ve) mango/ raspberry/ lemon

Mother's Day

GLUTEN FREE

STARTERS

WILD MUSHROOMS ON TOAST (v)

Crème fraîche sauce, fresh herbs & Parmesan

HUMMUS (ve)

Harissa dip, tahini, crispy chickpeas, smoked paprika, coriander & toasted bread

BUTTERED POTATO & LEEK SOUP (v)

Crispy leeks, herb oil & toasted bread

MAINS

DOUBLE CHEESEBURGER

Mac sauce, shredded lettuce, pickles, tomato, red onion, toasted bun, skin on fries & slaw

SEABASS NICOISE

Pan fried seabass, sautéed green beans, red onion, olives, cherry tomatoes, roasted new potatoes, braised baby gem, wholegrain mustard dressing & poached hens egg

CHICKEN FORESTIÈRE

Butter roasted potato fondant, honey glazed carrot, tenderstem broccoli, creamy mushroom sauce & fresh herbs

Add: Salt 'n' pepper fries (ve) +5.00 | Filthy fries +5.00 | Truffle & parmesan chips (v) +5.00

ROASTS

BRITISH ROAST BEEF or ROAST CHICKEN

Roast potatoes, parsnip puree, vegetable root crush, glazed carrots, seasonal greens, homemade gravy

DESSERTS

3 SCOOPS OF ICE CREAM

Choose from:
vanilla/chocolate/strawberry/
raspberry ripple/banana
Sorbet - mango/ raspberry/ lemon

CHOCOLATE BROWNIE

Macerated raspberries & vanilla ice cream

RASPBERRY ETON MESS PAVLOVA

Macerated raspberries, raspberry sauce, whipped vanilla cream, raspberry ripple ice cream

VEGAN

STARTERS

WILD MUSHROOMS ON TOAST

Fresh herbs & truffle oil

HUMMUS & FLATBREAD

Harissa dip, tahini, crispy chickpeas, smoked paprika, coriander & toasted flatbread

ROASTED TOMATO & BASIL SOUP

Balsamic reduction & toasted ciabatta

MAINS

BUTTERNUT SQUASH & FOREST MUSHROOM RIGATONI

Caramelised butternut squash, herb oil, crispy shallots & sage, toasted pine nuts

SWEET POTATO, BEETROOT, HAZELNUT & SMOKED CHEESE PARCEL

Roast potatoes, parsnip puree, vegetable root crush, glazed carrots, seasonal greens, homemade gravy

DESSERTS

3 SCOOPS OF ICE CREAM

vanilla
Sorbet - mango/ raspberry/ lemon

CHOCOLATE BROWNIE

Macerated raspberries & vanilla ice cream