



Mother's Day Menu

2 courses £29 | 3 courses £38

Starter

Soup of the Day (ve, gfo)

Goats cheese mousse, candied walnut, beetroot textures and aged balsamic. (v, gf)

Crab, avocado and prawn timbale, citrus dressing and sourdough tuille. (gfo)

Pressed chicken and leek terrine, tarragon mayonnaise, baby leaves and brioche crumb. (gfo)

Main Course

Rosemary, garlic and lemon Porchetta, roast garnish (gfo)

Braised Lamb shoulder, boulangere potatoes, pea and mint veloute, baby artichokes and lamb jus (gf)

Pan seared salmon, crab crushed potatoes, samphire, lemon and chive beurre blanc. (gfo)

Wild garlic and asparagus gnocchi, burnt leek, lemon oil and shaved parmesan. (veo)

Traditional Roast Dinner with seasonal trimmings
(choose beef, chicken or both) (gfo, vo)

Dessert

Brulee Bramley apple pie with Madagascan vanilla crème Anglaise. (v)

Triple chocolate brownie, salted caramel popcorn and vanilla bean ice cream. (veo, gf)

Raspberry meringue cloud, strawberry cream and champagne macerated berries. (v, gf)

Toasted sesame and coconut panna cotta with a brown butter crumb. (v, gf)



Dietary Symbols

(v) vegetarian, (ve) vegan, (veo) vegan option, (gf), gluten free, (gfo) gluten free option if you suffer from a food intolerance or allergy please let your server know before ordering.