

MOTHERING SUNDAY

£19.95 FOR 2 COURSES, £24.95 FOR 3 COURSES

STARTERS

SOUP OF THE DAY

Rustic bread

CHICKEN & CHORIZO BBQ CROQUETTES

Chilli jam

PORK & DUCK LIVER PATE

Toasted brioche, caramelised onion

STEAMED MUSSELS

Shallots, parsley, white wine cream sauce

FILO PARCEL

Butternut squash, spinach & cherry tomato

MAINS

ADD A SIDE FOR £2.95 EACH:

CAULIFLOWER CHEESE OR BRAISED RED CABBAGE

ROAST SIRLOIN OF BEEF

Yorkshire pudding, horseradish cream, roast potatoes, seasonal vegetables

ROAST BELLY PORK

Apple compote, stuffing, roast potatoes, seasonal vegetables

ROAST CHICKEN

Stuffing, bread sauce, roast potatoes, seasonal vegetables

NUT ROAST

Roast potatoes, seasonal vegetables, vegetarian gravy

SEARED GRILLED TUNA

Sautéed new potatoes, green beans, chimichurri sauce

DESSERTS

VANILLA PANNA COTTA, *fresh forest berries*

CRÈME BRÛLÉE, *ginger shortbread*

CHOCOLATE BROWNIE, *vanilla ice cream*

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

SELECTION OF ICE CREAM, *please ask for selection*

CHEESE & BISCUITS (£2.95 SUPPLEMENT), *quince jelly, apple & celery*

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let our team know prior to ordering. All our food is cooked fresh in house so during busy periods there may be a delay. Thank you for your patience.