

MOTHER'S DAY MENU

2 courses 25.95 – 3 courses 29.95

STARTERS

Seasonal Soup

A choice of two soups with a vegetarian option available,
both served with fresh artisan bread (v/vgo/gfo)

Pâté de Campagne

Chargrilled leeks, lemon & herb salad

Smoked Mackerel Mousse

Warm sourdough, caper butter (gfo)

Crispy Halloumi Cheese

Lemon relish, dressed rocket salad (v/gfo)

MAINS

Roast Topside of Beef

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy (gfo)

Roast Pork Loin

Apple sauce, pork crackling, roast potatoes, seasonal vegetables, gravy (gf)

Roast Leg of Lamb

Mint sauce, roast potatoes, seasonal vegetables, gravy (gf)

Whole Roast Plaice

Parsley new potatoes, purple sprouting broccoli, herb beurre blanc sauce (gf)

Root Vegetable Risotto

Tempura courgettes, rapeseed oil (v/vg/gf)

Butter Chicken Breast

Creamed mashed potatoes, Savoy cabbage & bacon, confit carrots, thyme jus (gf)

DESSERTS

Blood Orange Cheesecake

White chocolate fudge, blood orange puree, Chantilly cream (gfo)

Jam Roly Poly

Vanilla anglaise

Dark Chocolate Fondant

Chocolate sauce, vanilla ice cream

Selection of English & Irish Cheeses

Artisan crackers, chutney & grapes