



## *Mother's Day Menu*

### **Starters**

Duck Liver Parfait, with crunchy toast and caramelised onion chutney (gfa) 8.75

Garlic Prawns, on toasted bread (gfa) 7.95

Iberico Ham and Cheese Croquettes, with a tomato chutney 8.25

Beetroot Risotto, red and yellow beetroot crisps, topped with parmesan and chive oil (v)(vea). Starter 8.25 Main 16.50

### **Main Dishes**

Roast Sirloin of Beef, Yorkshire pudding, roast potatoes, greens, honey roasted carrots and parsnips, spiced red cabbage, cauliflower cheese and gravy (gfa) 23.00

Slow Roasted Porchetta, chicken and chorizo mousse, Yorkshire pudding, roast potatoes, greens, honey roasted carrots and parsnips, spiced red cabbage, cauliflower cheese and gravy (gfa) 21.00

Chicken Supreme, dauphinoise potatoes, seasonal greens, wild mushroom sauce (gfa) 21.00

Whole Lemon Sole, crushed new potatoes, local asparagus, beurre blanc sauce (gfa) 26.00

Cauliflower Steak, with a rich tomato sauce and creamy mozzarella (v)(vea)(gf) 15.50

### **Sides**

Mixed Leaf Salad 4.25 | Homemade Garlic Bread 4.50

### **Desserts**

Rhubarb & Strawberry Crumble, with custard or ice cream (v)(gf) 7.95

Spiced Poached Pear, in a white wine and honey glaze with sorbet (v)(gf) 7.95

Double Chocolate Brownie, with chocolate sauce, chocolate soil and ice cream (v) 9.00

Peach Crème Brulee, with homemade shortbread (v)(gfa) 8.75

European Cheeseboard, with apricot chutney and artisan crackers (v)(gfa) 10.95

All prices include VAT. Please inform a member of staff of any allergies or dietary requirements. (v) vegetarian, (ve) vegan, (gf) gluten free, (n) contains nuts, (df) dairy free, (gfa) gluten free available, (vea) vegan available