



# Mothers Day

SUNDAY 15<sup>TH</sup> MARCH  
2 COURSES £28 / 3 COURSES £35

## STARTERS

### SOUP

*Parsnip soup finished with maple syrup & dried fried onion served with bread & butter*

### PATE

*Chicken liver pate, caramelised red onion chutney & toasted brioche bread*

### KING PRAWNS

*Shell on king prawns in garlic butter sauce, finished with lemon & fresh parsley.*

### BRUSCHETTA

*Toasted rustic bread, ripe tomato drizzled with pesto with a touch of garlic*

### PROSCIUTTO & MELON

*Prosciutto, cantaloupe melon, rocket finished with balsamic*

## MAINS

### ROAST BEEF

*Tender slow roasted ribeye of beef, served with seasoned roast potatoes, honey glazed carrots and parsnips, seasonal greens, a Yorkshire pudding & rich homemade gravy.*

### ROAST PORK

*Slow-roasted pork belly with crisp crackling, served with seasoned roast potatoes, honey glazed carrots and parsnips, seasonal greens, a Yorkshire pudding & rich homemade gravy.*

### ROAST CHICKEN

*Succulent Poussin roasted chicken with crispy golden skin, served with seasoned roast potatoes, honey glazed carrots and parsnips, seasonal greens, a Yorkshire pudding & rich homemade gravy.*

### ROAST LAMB

*Slow-roasted lamb shoulder with crisp crackling, served with seasoned roast potatoes, honey glazed carrots and parsnips, seasonal greens, a Yorkshire pudding & rich homemade gravy.*

### VEGAN WELLINGTON ROAST (PB)

*Beetroot & Butternut squash, wrapped in flaky golden vegan pastry, served with seasoned roast potatoes, carrots and parsnips, seasonal greens & rich homemade gravy.*

### SEARED SEABASS

*Pan-seared sea bass with crisp skin, finished in a zesty lemon sauce. Served with golden roasted new potatoes, tender asparagus spears, and a fresh tomato concassé for balance and brightness.*

## DESSERT

### STICKY TOFFEE PUDDING

*Warm Sticky toffee pudding served with caramel sauce & salted caramel ice cream*

### CHOCOLATE & TOFFEE TART (PB)

*A crumbly pastry filled with toffee topped with chocolate ganache, topped with vegan vanilla ice cream*

### LEMON TARTLET (V)

*a delicate buttery pastry filled with citrus curd, finished with a silky creme fraiche.*

All dishes may contain traces of nuts, fish dishes may contain small bones. Please ask a member of staff about any allergens. A discretionary 12.5% service charge will be added to your bill.