

# MOTHER'S DAY

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Bread & butter on arrival (GFa) (VEa)

## STARTERS

Classic French onion soup, served with cheese en croûte (GFa) (V)

Wild mushroom & blue cheese bruschetta, herb oil, and vegetable crisps (GFa) (V)

Spiced-prawn fishcake, served with spinach, lime & ginger sauce, and pickled vegetables (GF)

Pork cheek ballotine, served with apple cider relish, and a spring-vegetable salad (GF)

Spiced chickpea falafel, mixed leaves, pickled vegetables, and a vegan béarnaise sauce (GF) (VE)

## MAINS

All of our roasts are served with braised red cabbage, maple-glazed root vegetables, duck fat herb-roasted potatoes, cauliflower cheese, Yorkshire pudding, and proper gravy (GFa) (VEa)

Choose from:

**Beef sirloin**

**Chicken supreme**

**Pork**

**Lamb shank (supplement £3.50)**

**Vegetable Wellington (VEa)**

Salmon en croûte, served with a seafood bisque sauce, fennel & potato dauphinoise, and crispy kale (GFa)

Seasonal vegetable & mixed bean cassoulet, crispy courgette, pomegranate and toasted almonds, served with warm focaccia (GFa)(VE)

Chicken pappardelle in a creamy wild mushroom & truffle sauce, served with a parmesan, herb crumb

## DESSERTS

Bread & butter pudding, served with crème anglaise and vanilla ice cream

Treacle tart, served with citrus clotted cream mousse and orange sorbet (V)

Almond, raspberry & apple crumble, served with vanilla ice cream (GF) (VE)

Pavlova, with mini-marshmallow Chantilly cream, strawberry compote, and raspberry sorbet (GF) (V)

Selection of homemade chocolates, served with tea and coffee (GF)

**£39.95 per person**

**\*\* Children's half portions available for half the price**

*If you have an allergy or intolerance, please speak to a team member before you order food or drink. (V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet*