



Mother's day menu, served until 8pm

FOR THE TABLE Baked sourdough, whipped bone marrow butter / vo 5.5
Italian mixed olives / vg 5

STARTERS Broccoli & blue cheese soup, sourdough
Mushroom Feuillette, creamy mushrooms, julienne vegetables, puff pastry
Cured trout, horseradish potato salad, pickles
Pan seared scallops, crispy Parma ham, parsnip puree, champagne veloute (£3 supplement)
Chicken liver parfait, red onion marmalade, rustic sourdough
Confit duck spring roll, Asian slaw, hoi sin dressing
Slow cooked braised pork belly, carrot & coriander puree, kimchi, sweet chilli dressing

SUNDAY ROASTS All sunday roasts served with roast potatoes, homemade Yorkshire pudding and seasonal trimmings.
Roast ribeye of beef
Rolled pork belly
Roast chicken , sage, pork and onion stuffing
Trio of meats, beef, pork, chicken (£2 supplement)
Butternut squash, spinach, cashew & pine nut wellington, vegan gravy

MAIN COURSES Ale battered haddock, triple cooked chips, tartare sauce, garden peas, lemon
Turmeric roasted cauliflower, roasted cashews, pickled cucumber, pomegranate, Bombay potatoes
Pan-fried fillet of bream, crushed skin-on baby potatoes, seasonal greens, salsa verde, red wine reduction

SIDES Skin-on fries / v 5.0
Cauliflower cheese, aged redwood smoked cheddar cheese (for 2) / 8.0
Pigs in blankets (5) / 6.0

DESSERTS Sticky toffee pudding, toffee sauce, clotted cream ice cream
Triple chocolate brownie, clotted cream ice cream
White chocolate cheesecake, dulce de leche, raspberry coolis
Apple & red berry crumble, custard
Selection of ice cream (2 scoops)

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements

We cannot guarantee the absence of traces of nuts or other allergens. Many of our dishes can be adapted for gluten or dairy free.
An optional 10% service charge will be applied to your bill. All of which goes to the staff. (v) vegetarian / (vg) vegan