

# Mother's Day Menu

2 course £32   3 course £39

- STARTERS**
- Tomato & basil soup**, parsnip crisps, chive oil, sourdough, whipped butter /(v) (gfa) (veo)
  - Roasted red pepper hummus**, extra virgin olive oil, aleppo chilli, flatbread (ve)(gfa)
  - Garlic & mushroom tart**, rocket, preserved lemon (v)
  - Chicken liver parfait**, red onion chutney, truffle butter, brioche, hazelnut
  - Beef croquettes**, creamed horseradish mayo
  - Smoked mackerel pate**, dill and cucumber pickle, crostini

- ROASTS**
- All served with seasonal vegetables, roast potatoes, yorkshire pudding & gravy
- 28 day aged pink Hereford beef** (gfa)
  - Duroc free range pork belly** (gfa)
  - White Cobb free range chicken**, sage & onion pork stuffing (gfa)
  - Trio of roast meat** – White cobb chicken, Duroc pork, Hereford beef (gfa)
  - Beetroot, squash & pine nut wellington**, seasonal veg, roast potatoes, vegan gravy (ve)

- MAIN COURSES**
- Beer-battered fish & triple-cooked chips**, crushed English peas, tartare sauce, charred lemon (gf)
  - Pan-fried Sea Bass**, chorizo, red onion, cherry tomato, rocket (gf)
  - Mediterranean couscous**, slow roasted veg, chickpea falafel (ve)

- SIDES**
- Pork stuffing 2.5 | Extra Yorkshire pudding 1.5 | Sunday veg (gf) 4.5 | Cauliflower cheese 6.25 | Chipolatas 6.50
- Broccoli, crushed almonds (gf) 5.5 | Mashed potato (gf) 5.5 | Roast potatoes (gf) 4.5
- Truffle fries, 22 month aged Parmesan, truffle oil (gf) 7.5 | Triple-cooked chips (gf) 5.5 | Skin-on fries (gf) 4.5

- DESSERTS**
- Sticky toffee pudding**, toffee sauce, vanilla clotted ice cream (v)
  - White chocolate and raspberry cheesecake**, white chocolate soil, raspberry coulis
  - Cookie dough**, vanilla ice cream (v)
  - Chocolate brownie**, salted caramel sauce, vanilla ice cream (v)
  - Selection of ice cream** (v)(gf) **or sorbet** (ve)(gf)

