

Sparkle!

THIS MOTHER'S DAY

ALL MUMS RECEIVE A

COMPLIMENTARY GLASS OF BUBBLY

2 COURSES £26.95 3 COURSES £32.95

MOTHER'S DAY MENU

2 COURSES £26.95 3 COURSES £32.95

STARTERS

Soup Of The Day

Thick bloomer bread ASK FOR ALLERGENS

Burrata

Confit tomatoes, wild garlic pesto D, (GF on request)

Crispy Whitebait

Dressed Roquette, aioli F. E. SD. G

Pork Belly Bites

Chilli, spring onions, sesame seeds

Cauliflower Tempura

Curry mayo, pickled chilli, coriander, fresh lime G. SD. E

Prawn Cocktail

Granary bloomer, fresh iceberg, lemon

MAINS

All roasts are served with Yorkshire pudding, roast potatoes, seasonal mixed vegetables, maple roasted parsnips, homemade stuffing, crackling and a rich gravy.

Roast Topside Of Beef

(GF on Request) E, D, G, MU, S

Roast Gammon

(GF on Request) E, D, G, MU, S

Roast Turkey (GF on Request) E, D, G, MU, S

Mix of Two Meats

(GF on Request) E, D, G, MU, S

Braised Lamb Shoulder

(GF on Request) E, D, G, MU, S

Vegetarian Nut Roast

Roast potatoes, season's best vegetables, & pan gravy (V & VE) (GF on request) N, G, MU, S

Duck Breast

Red wine jus, creamy mash, spiced carrot puree and tenderstem broccoli D, CE, SD, (GF on request)

Cod Loin

Sweetcorn velouté, parmentier potatoes & sugar snaps

Pea & Mint Ravioli

Sage butter & parmesan crisp

Vegan Laksa

Glass noodles, vegetables, tofu, coconut broth

DESSERTS

All of our desserts are proudly homemade.

Dark Chocolate Fondant

Double cream G, S, E, D

Vanilla Crème Brûlée

Shortbread Biscuit

Treacle Tart

Cornish Clotted Cream G.D.F

Vegan Chocolate Cheesecake

Vegan double cream (VE) G, S

Vegan Strawberry Mousse

Fruit compote (VE) G, S, SD

Berry Compote Eton Mess

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds