

MOTHER'S DAY

2 Courses £32
3 Courses for £36.5

DRINKS

Rhubarb & Apple Spritz; Warner's Rhubarb Gin, Cloudy Apple, Soda	9.5	Lyre's Pink Fizz (0%), Lyre's London Dry Spirit, Lyre's Italian Orange. Fever-Tree Elderflower Tonic	7
Palmer & Co Brut Reserve NV Champagne	10.5/58		

TO START

Spinach & Potato Soup; sourdough roll, whipped Maldon sea salted butter (v)(pbo)
Potted Ham Shank; piccalilli, sourdough roll, dressed watercress
Thai Spiced Crab Cakes; sweet chilli sauce, rocket salad, spring onions & sesame seeds
Burrata & Sun-Blushed Tomato Pesto Crostini; toasted pine kernels, balsamic, basil (v)

ROASTS

~ all served with roast potatoes, seasonal vegetables, Yorkshire pudding, and red wine jus ~

Roast Beef Sirloin
Roast Corn-fed Chicken Breast
Roast Leg of Lamb
Roast Pork Belly
Confit Duck Leg
Roasted Veg Wellington (v) (pbo)

MAINS

Scottish Salmon Fillet; crushed olive & potato cake, roasted vine cherry tomatoes, watercress & fresh salsa verde

Rainbow Salad, radish; beetroot, buckwheat, carrot, bell pepper, mint, basil, blueberries, spring onion, spices, vinaigrette (pb)

~ add corn-fed chicken breast or burrata ~

SIDES

Cauliflower & Leek Cheese (v)	6	Truffle & Italian Hard Cheese Fries (v)	6.5
Sausage & Herb Stuffing	6		

DESSERT

Maple & Passionfruit Cheesecake; strawberry compote (pb)
Raspberry & Chocolate Brownie; raspberry ripple ice cream (v)
Salted Caramel Brûlée; shortbread biscuits (v)
Strawberry, Rhubarb & Custard Eton Mess (v)



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (VO) vegetarian option available (PB) plant-based ingredients (PBO) plant-based option available.