

Mother's Day Menu

3 course lunch £35 per person
served with an arrival drink and a gift for Mum

Tables available between 12pm and 3pm

Live Music from Emma Matthews 12:30-1:30pm & 2:00-3:00pm

STARTER

Brown Crab Panacotta (GF)
dill oil, parmesan crisp

Chicken, Basil & Prosciutto Roulade (GFA)
sweet tomato chutney, brioche

Wild Mushroom & Truffle Soup (V, VGA, GFA)
artisan bread, tarragon butter



MAIN

Roasted Sirloin of Beef (GFA)
Yorkshire pudding & red wine jus

Pan Seared Sea Bass Fillet (GF)
asparagus & mascarpone risotto

Goats Cheese Arancini (V)
roasted vegetable compote & crispy rocket



DESSERT

Assiette of Chocolate (V)
milk chocolate truffle, dark chocolate tart,
almond & white chocolate ganache

Warm Sticky Toffee Pudding (V)
salted caramel ice cream

Eton Mess (V, GFA)
brandy snap & prosecco cream



Key: Vegetarian (V) Gluten Free (GF) Gluten Free Available (GFA)

Vegan Available (VGA)

Allergies or Intolerances Notice

Please be advised that food preparation may contain these ingredients, milk, eggs, wheat, soybean, peanuts, fish, and shellfish. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.