



MOTHER'S DAY MENU

TWO COURSE £37 | THREE COURSE £42

STARTERS

Mushroom Feuilleté (v)

creamy mushrooms, julienne vegetables,
puff pastry

Chicken & Smoked Ham Hock Terrine (gfa)

homemade pickles, red onion chutney, sourdough

Soup of the Day (gfa) (vea)

whipped butter and sourdough

Chilli Salt & Pepper Squid & Whitebait

cayenne pepper aioli, charred lime

MAINS

Ribeye of English Beef (gfa)

Yorkshire pudding,
roast potatoes, spring greens, roasted carrots, gravy

Rolled Pork Belly (gfa)

pork, onion and sage stuffing, Yorkshire pudding,
roast potatoes, spring greens, roasted carrots, gravy

Roast Chicken Crown (gfa)

Yorkshire pudding, roast potatoes, spring greens,
roasted carrots, gravy

Mushroom, Chestnut & Hazelnut Wellington (ve)

vegan gravy

Ale-battered Haddock

triple-cooked chips, tartare sauce, minted crushed peas, lemon

Wild Mushroom & Black Garlic Risotto (gf) (ve)

DESSERTS

Sticky Toffee Pudding (v)

clotted cream ice cream, toffee sauce

Chocolate Brownie (gf)(v)

vanilla ice cream, salted caramel chocolate sauce

Apple & Pear Crumble (v)

custard

White Chocolate & Blackcurrent Cheesecake (v)

raspberry sorbet

Selection of Sorbet (ve)(gf)



(v) Suitable for vegetarians (ve) vegan (vea) vegan alternative available (gf) gluten free (gfa) gluten free available

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips.

An optional 10% service charge will be applied to your bill.