

Mother's Day Menu

3 Course £34.50 | 2 Course £29.50

Starters

Chilled Fan of Galia Melon

Finished with a vibrant raspberry coulis and fresh mint (V, GFR)

Chef's Spring Harvest Soup

A selection of seasonal garden vegetables, served with a warm crusty roll & salted butter (V, GFR)

Chicken Liver & Brandy Parfait

A silky smooth parfait accompanied by charred sourdough with a spiced plum & apple chutney (GFR, D)

Creamy Wild Garlic Mushrooms

Sautéed in a rich garlic cream, served on toasted herb focaccia with a balsamic reduction (V, D)

North Atlantic Prawn Cocktail

*Succulent prawns bound in our signature zesty Marie Rose sauce
served with buttered malted bread (GFR)*

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Mains

Roast Sirloin of British Beef

Slow-roasted and served with a crisp, dripping-baked Yorkshire pudding and rich roasting juices (GFR, D)

Roast Loin of Pork

Served with sage and onion stuffing, crackling, and a golden Yorkshire pudding (D)

Pan-Seared Chicken Breast

Finished with a sophisticated creamy wild mushroom, tarragon, and roasted garlic sauce (GF, D)

Fillet of Atlantic Salmon

Oven-baked and served on a bed of delicate butter-braised leeks (GF, D)

Roasted Butternut Squash 'Steak'

*Accompanied by a fricassee of forest mushrooms, soya bean, and baby spinach
topped with warmed goat's cheese (GF, VGR)*

*All main courses are served with family-style bowls of garlic and rosemary roasted potatoes
seasonal greens, honey-glazed carrots, roasted parsnips, and indulgent cauliflower cheese.*

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Desserts

Signature Sticky Toffee Pudding

*Warm sponge drenched in a rich toffee sauce
served with vanilla bean ice cream and honeycomb shards (GFR, D)*

Vanilla Bean Crème Brûlée

*A classic torched custard with a crisp sugar lid
served with raspberry compote and buttery shortbread (GFR, D)*

Baked New York Cheesecake

A creamy vanilla cheesecake finished with a tropical passionfruit and mango coulis (GFR, D)

Warm Chocolate Fondant

*A decadent molten-heart cake
served with chocolate soil, cocoa sauce, and Chantilly cream (GFR, D)*

Artisan Cheese Selection

A curated selection of regional cheeses served with savoury crackers and chutney (GFR, D)