

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)

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.

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)