

Mother's Day

£28 | 2 COURSES

£34 | 3 COURSES

TO START

Roasted tomato and red pepper soup, black olive twist VG

Scottish smoked salmon, crispy capers, dressed rocket GF, DF

Deep fried brie, tomato chutney V

Pan fried chicken livers, mushroom and brandy sauce, toasted sourdough

Haddock and trout fish cake, pickled fennel, tartare sauce

MAINS

Lemon and thyme roasted chicken, braised red cabbage, roasted potatoes, roasted carrots and seasonal greens

Roast rib of British beef, Yorkshire pudding, braised red cabbage, roasted potatoes, roasted carrots and seasonal greens

Loin of pork Wellington, smoked bacon and mushroom stuffing, creamed mash and glazed carrots

Pan fried fillet of salmon, crushed new potatoes, lemon and caper butter sauce GF

Courgette, pea and mint risotto VG

TO FINISH

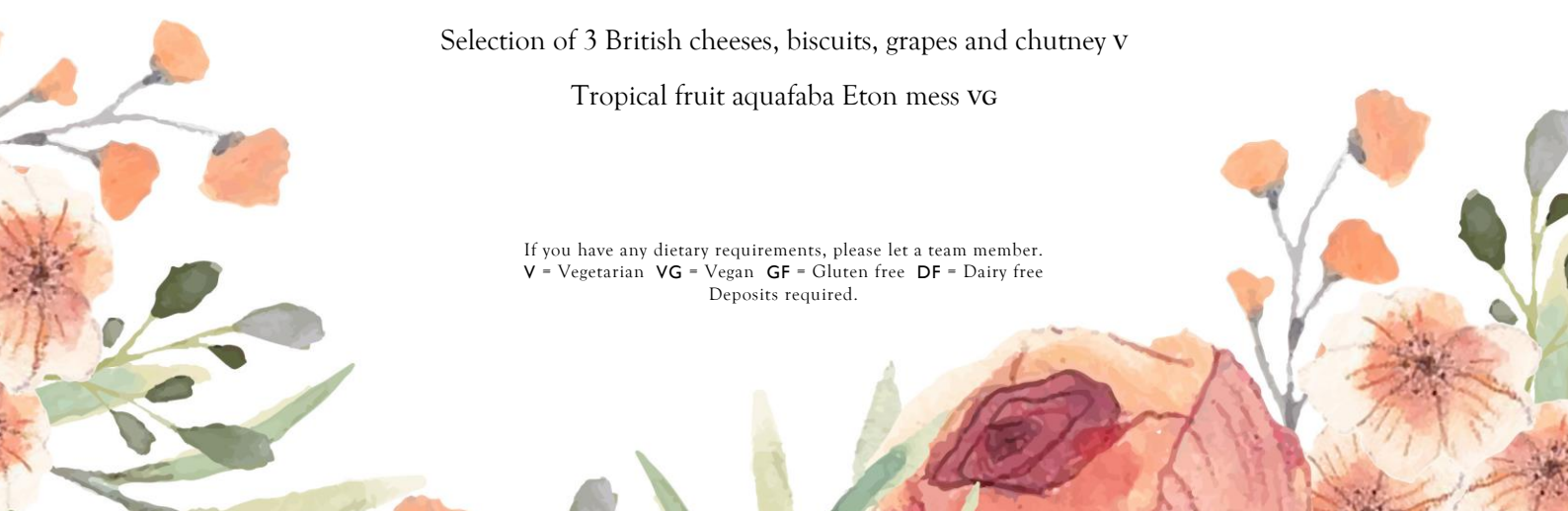
Dark Chocolate fondant, salted caramel ice cream V

Chocolate and hazelnut praline cheesecake V

Lemon posset, raspberry jelly and shortbread

Selection of 3 British cheeses, biscuits, grapes and chutney V

Tropical fruit aquafaba Eton mess VG



If you have any dietary requirements, please let a team member.
V = Vegetarian VG = Vegan GF = Gluten free DF = Dairy free
Deposits required.