

Mothers Day

2 Courses – £23.95

3 Courses – £27.95

Starters

Homemade Soup

roast tomato

Black Pudding Hash Brown

poached egg, hollandaise sauce

Goats Cheese Arancini

beetroot textures, basil quaver

Gin Cured Salmon

confit potatoes, sweet mustard dressing

Mains

Roast Beef

Yorkshire pudding, roast potatoes, gravy

Medallions of Pork

ham hock fritter, pea purée, crackling

Lemon Thyme Chicken

pearl barley, smoked bacon, pea risotto

Homemade Fish Pie

dill cream sauce, mash potato

Spiced Butternut Squash

sweet potato & apricot parcel, buttered spinach

Desserts

Cheese & Biscuits

celery, grapes, chutney

Tiramisu

coffee syrup

Warm Treacle Tart

mascarpone ice cream

Roasted Apple Crumble

blackberry custard

Tea & Coffee

clotted cream fudge

Sides – £3.50 each

purple sprouting broccoli

buttered new potatoes

chips

*Dishes may contain traces of nuts, dairy, gluten or shellfish
Please advise a member of staff of any dietary requirements*

Afternoon Tea

£16.50 per person

£22.95 per person with Prosecco

Finger Sandwiches

*Smoked Salmon & Cream Cheese
Cheddar Cheese & Homemade Pickle
Cured Ham & Wholegrain Mustard*

Homemade Sweet Treats

*Carrot Cake
Macaroons – Almond & Chocolate
Tiramisu
Fruit Scones (Clotted Cream & Homemade Raspberry Jam)*

Menu available from 1st February