



MOTHER'S DAY

3 courses **£27.50** per person

2 courses **£25.00** per person

SOUP OF THE DAY

Artisan bread

STEAK TARTARE

*Shallots, capers, parsley, pickled baby cucumber,
bantam egg yolk*

BEETROOT GLAZED FIG

Goats cheese, croutons

TOMATO BRUSCHETTA

Pesto, basil

BREADED FISHCAKE

Lemon emulsion, rocket

6oz RUMP STEAK or ROAST CHICKEN BREAST

*Yorkshire pudding, roast potatoes, vegetables,
cauliflower cheese, red wine jus*

PAN SEARED COD

*Tenderstem broccoli, caper beurre noisette,
crushed new potatoes*

PORK FILLET

Alsace bacon, pommery mash, hispi cabbage, apple

MUSHROOM RISOTTO

Truffle oil

STICKY TOFFEE PUDDING

Vanilla ice cream

SELECTION CHEESE AND BISCUITS

Pickled celery, grape chutney

ORANGE POSSET

Chocolate glaze, orange sorbet

KIRSCH BRANDY SNAPS

Cherry mascarpone, chocolate

APPLE & PEAR COBLER

English custard

ALLERGENS & INTOLERANCES:
PLEASE SPEAK TO A MEMBER OF STAFF

v = VEGETARIAN *n* = CONTAINS NUTS *c* = CELIAC



MOTHER'S DAY

YOUNG ADULTS MENU

3 courses £15.00 per person

(If 3 courses are not required we can price separately)

TOMATO SOUP or GARLIC BREAD

BREADED HADDOCK FINGERS

chips, peas

PIZZA

Tomato, buffalo mozzarella

BREADED CHICKEN GOUJONS

chips, peas

BEEF BOLOGNAISE

fresh parmesan

SAUSAGE AND MASH

peas

LINGUINI

tomato sauce, basil

CREATE YOUR OWN PIZZA

ADD 3 TOPPINGS

TO YOUR CHEESE AND TOMATO BASE:

PINEAPPLE

FRESH TOMATOES

HAM

CHICKEN

FLAT TOP MUSHROOMS

SPRING ONIONS

SWEETCORN

PEPPERONI

CHOCOLATE BROWNIE

Ice cream

3 SCOOPS OF ICE CREAM

Vanilla, strawberry, chocolate

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