Pre-order required & £20 booking fee per person (non-refundable) Click here for pre-order menu form and to see our terms and conditions

## Mother's Day Menu Sunday 31st March 11-4pm last orders

## Starters

Tomato and goat's cheese soup served with granary croutons V

Smoked mackerel pâté with horseradish, fromage blanc and pickled cucumber

Chicken liver parfait with mace and sage served with a red onion marmalade

Mushrooms served on toasted brioche with feta cheese, truffle oil, white wine & garlic sauce V

Pear and walnut salad with mustard dressing and a red wine reduction V

## Main courses

Roast sirloin of beef, Yorkshire pudding, roast potatoes, honey-glazed carrots and cauliflower cheese \*

Rolled, braised and roasted belly pork, filled with garlic and rosemary, roast potatoes,
honey-glazed carrots, crackling and apple sauce \*

Pan-seared sea bass, crushed new potatoes, seasonal greens, pancetta and salsa verde
Chicken supreme with courgette and chili patatas bravas, saffron aioli, tomato butter
Golden beer-battered fish & chips with pea purée and tartare sauce
Fresh tagliatelle with basil pesto, mascarpone, spinach and parmesan V

The mains mark<mark>ed with \* are served this day with truffle and Parmesan flavoured cauliflower cheese</mark>

## Desserts

Apple and forest fruit crumble with ice cream

Sticky toffee pudding served with butterscotch sauce and ice cream

A selection of cheeses with homemade chutney, grapes and biscuits

A selection of ice creams and sorbets with tuilles

2 courses £28.95
3 courses £31.95

Kids up to 12 (2 courses £14.95)