

MOTHER'S DAY 2024

PRE-LUNCH DRINKS

Prosecco 6.50 - Peach Bellini 7.50 - Elderflower Spritz 7.50

PRE-LUNCH NIBBLES

Marinated Olives with garlic & peppers **V VGA GFA 4.00**
Beer Battered Jalapeños served with mayonnaise **V GFA 3.00**
Garlic Bread with Mozzarella V GFA 4.00
Halloumi Fries with sweet chilli sauce **V GFA 5.90**

2 Courses £27 or 3 Courses £32 per person
(£10pp deposit required to secure all bookings please)

STARTERS

Leek & Potato Soup served with toasted ciabatta **V VGA GFA**
Chicken Liver Pate served with red onion marmalade & rustic bread **GFA**
Scottish Smoked Salmon served with watercress & horseradish crème fraiche **GFA**
Confit Duck Bon Bons served with hoï- sin sauce & dressed rocket
Wild Mushroom & Cauliflower Arancini served with truffle mayonnaise, pea shoots & aged parmesan **V**
Pan Fried Scallops served with sweet chilli jam, Parma ham crisps & baby cress **GFA**
(a £3 supplement applies to this dish)

MAINS

Whole Baked Plaice served with roasted new potatoes, tender stem broccoli & caper butter **GFA**
Free Range Chicken Breast served with Parma ham, smoked applewood cheddar, green beans, fondant potato & thyme infused gravy **GFA**

Spinach & Ricotta Ravioli in a creamy white wine sauce. Garnished with rocket, pine nuts & extra virgin olive oil **V**

Chargrilled Sirloin Steak served with chunky chips, watercress, grilled tomato & peppercorn sauce **GFA**
(£4 supplement applies to this dish)

Roast Beef served with Yorkshire Pudding **GFA**

Roast Turkey served with Stuffing **GFA**

Roasted Pork Belly served with Crackling **GFA**

Trio of Meats served with ALL the trimmings! **GFA**

(£3 supplement applies to this dish)

Nut & Herb Roast served with vegetarian gravy and Yorkshire Pudding **V VGA**

all of our roasts are served with roasted potatoes, seasonal vegetables, & gravy

Pigs in Blankets **4.00** Cauliflower Cheese **V GFA 4.00**

DESSERTS

Sticky Toffee Pudding- served with caramel ice cream & rich toffee sauce

Lemon Tart - served with crème fraiche & berry compote

White Chocolate & Strawberry Cheesecake served with mixed berry compote & vanilla ice cream

Warm Chocolate Brownie- served with vanilla ice cream, honeycomb & a gold leaf garnish **GFA**

Cheese Slate- served with Peter's Yard biscuits, grapes, walnuts & an apple & ginger chutney **GFA**

(£3 supplement applies to this dish)

Vegan Options are also available upon request!

FOOD ALLERGIES & INTOLERANCES- Please speak to our staff about the ingredients in your meal, when making your order.
Please let us know if you have any other dietary requirements.

A 10% optional service charge will be added to all tables.