



Mother's Day Menu 2025

Sunday 30th March

Two courses £25.50 * Three courses £30.50

(GFonRQ) Smooth chicken liver & Cognac pate served with mushroom crisps, pickled sultanas, endive dressed with mushroom & tarragon vinaigrette and sourdough toast

(GFonRQ) Smoked Moroccan marinated duck breast (served pink) served on a courgette, orange & roasted pepper salad, finished with fresh pomegranate, tahini dressing and toasted pistachios

(GFonRQ) (V) Leek, pea & confit garlic soup topped with crème fraiche and shaved asparagus. Served with homemade bread roll

(GFonRQ) (V) Creamy goats cheese brulee served with baked grapes, beetroot relish & toasted ciabatta crostini

Crispy breaded hake fillet served on braised fennel with dill & finished with a wild garlic sauce

(GFonRQ) Roast topside of Beef (served pink)
served with Yorkshire pudding, roast potatoes, cauliflower cheese, carrot and swede puree, mixed seasonal vegetables & proper gravy

Roast Pork
served with Yorkshire pudding, sage and apricot stuffing, roast potatoes, cauliflower cheese, carrot and swede puree, mixed seasonal vegetables & proper gravy

(VER) Nut, fruit & Herb Roast
Homemade vegan gravy, Yorkshire pudding, roasties & seasonal vegetables

Mexican street 'corn'
(GFonRQ) Corn fed chicken supreme served with seared parmesan polenta, spiced sweetcorn & lime sauce, charred spring onions & buttered green beans

Black pepper & lemon crusted salmon with caramelised onion puree, pearl barley, lemon buttered tenderstem broccoli & finished with parmesan & chive cream sauce

(GFonRQ) (VE) Seared king oyster mushroom ramen
Udon noodles & vegetables in a creamy peanut butter & chilli broth & topped with a seared king oyster mushroom.
Accompanied by pink pickled ginger, wasabi paste & onigiri

(GFonRQ) (VonRQ) Homemade strawberry semifreddo served with a refreshing melon granita, lime Chantilly cream & strawberry tuile. Finished with kiwi jelly

(GFonRQ) (V) Chocolate swirled pavlova filled with orange curd, chocolate chip Chantilly cream, mandarin segments & chocolate shards

(GFonRQ) (V) Rhubarb & apple crumble, pistachio granola topping. Served with warm vanilla custard

(GFonRQ) (V) Baked lemon cheesecake with a raspberry coulis swirl & a white chocolate & digestive base. Served with raspberry sorbet

(V) Homemade cookie dough brownie served with warm toffee sauce & milk ice cream

(V) – Vegetarian, (VE) - Vegan, (DF) - Dairy Free, (GFonRQ) - Gluten Free upon Request, (VER) - Vegan upon