

Mother's Day

Sunday Lunch

£45 PER ADULT | £22.50 PER CHILD

STARTERS

Soup of the Day – Served with homemade crusty bread and butter

Classic Prawn Cocktail – Marie Rose sauce, fresh lemon, crisp gem lettuce

Beetroot Tartare (Ve) – Trio of golden, candied, and red beetroot

Caprese Salad (V) – Heirloom tomatoes, buffalo mozzarella, baby rocket, balsamic glaze

MAINS

Roast Beef – Thyme roast potatoes, Yorkshire pudding, seasonal greens, red wine jus

Roast Chicken – Thyme roast potatoes, Yorkshire pudding, seasonal greens, red wine jus

Roast Sweet Potato Wellington (Ve) – Carrot and swede mash, thyme roast potatoes, vegan gravy

Pan-Fried Salmon – Samphire, silver skin onions, dill, pea fricassee

DESSERT

Cheese Selection (V) – Celery, grapes, crackers, chutney

Warm Chocolate Brownie – Vanilla ice cream

Crumble of the Day (Ve) – Served with warm custard

Sticky Toffee Pudding – Salted caramel and vanilla ice cream

SIDES | £5 each

Honey-Glazed Carrots (V, GF) | Cauliflower Cheese
(V) Pigs in Blankets | Seasonal Greens (V, GF)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.