MOTHER'S DAY

2 COURSES £40 | 3 COURSES £45

APPETIZERS

Curried Cauliflower Soup
Pomegranate & Sultana Dressing (V)(GF) (VGA)

Waldorf Burrata Salad
Candied Walnuts, Miso Apple Purée, Bitter Leaves, Pickled Celery, Balsamic (V)(N)(GF)

King Prawn & Smoked Salmon Cocktail
Avocado, Marie Rose, Pickled Cucumber, Gem Lettuce (GF)(DF)

Duck Liver Parfait
Spiced Apple & Grape Chutney, Cherry Gel, Hazelnut Dukkah, Toasted Brioche (GFA) (N)

MAIN DISHES

Treacle Glazed Rump of Beef
Roast Potatoes, Pomme Purée, Seasonal Greens, Honey Roasted Carrot, Yorkshire Pudding, Bone Marrow Gravy (GFA)

Signature 3 Meat Roast
Rump Cap, Pork Belly, Chicken Breast, Roast Potatoes, Pomme Purée, Seasonal Greens, Honey Roasted Carrot, Braised Beef Stuffed Yorkshire Pudding, Bone Marrow Gravy
4.00 Supplement (GFA)

Thyme Roasted Chicken Breast
Roast Potatoes, Pomme Purée, Seasonal Greens, Honey Roasted Carrot, Yorkshire Pudding, Bone Marrow Gravy (GFA)

Savoury Bread & Butter Pudding
Roast Potatoes, Pomme Purée, Seasonal Greens, Honey Roasted Carrot, Yorkshire Pudding, Savoury Gravy (V)(GFA)

Loch Duart Salmon
Whipped Mash Potato, Buttered Leeks & Spinach, Champagne Beurre Blanc, Crispy Kale (GF)

CHOOSE YOUR SIDES

Roast Potatoes 5.00 Add Parmesan 2.00 (GF)(DF)
Cauliflower Cheese 5.00
Mash Potato 5.00 (GF)
Charred Hispi Cabbage | **'Nduja Butter Sauce** 5.00 (GF)

DESSERTS

Brioche Bread & Butter Pudding
Pedro Jimenez Raisins, Cointreau Creme Anglaise (V)

Dark Chocolate Mousse
Maldon Salt, Dulce De Leche, Popcorn, Raspberry Sorbet (V)(GF)

Sticky Toffee Pudding
Clotted Creame, Toffee Sauce (V)

Chefs Selection of 4 British Cheeses
Served With Quince Gel, Grapes, Tomato & Chilli Jam, Artisan Crackers (GFA)

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.
A discretionary 10% service charge will be added to your bill.