



# MOTHER'S DAY MENU

30TH MARCH 2025

## SET MENU

£50

### WHILST YOU WAIT

amuse bouche on arrival

### TO SHARE

selection of small plates  
for the whole table to  
share

### MAINS

pre-ordered, we will  
contact the table the  
week of the reservation

### TO FINISH

#### **Goats Cheese Tartlet**

*pear and juniper*

#### **Smoked Salmon Crostini**

*beertoot, dill*

#### **Buratta**

*tomatoes, grapes, olives, herb dressing*

#### **Serrano**

*mango, pepper, coriander*

#### **Pear Salad**

*rocket, nuts, golden raisins, pecorino, rocket*

#### **Baked Focaccia**

*truffle & sea salt butter*

#### **Roast Fillet of Beef & Horseradish**

or

#### **Lemon & Garlic Chicken Breast with Cranberry & Fennel Seed Sausage Meat**

or

#### **Nut Roast**

*all served with roast potatoes,, parsnip, slow  
cooked carrot, red cabbage, greens, leeks in  
cheese sauce, gravy*

#### **Mini Vanilla Pannacotta**

*pineapple, passionfruit*

#### **Chocolate Brownie Bite**

*cream, raspberry*

Please make your server aware and ask for information on allergens and food intolerances when booking. All allergens are present in our kitchen and used by our suppliers so our food is not suitable for allergy sufferers. All of our menus are created in-house and we are happy to share our recipes for those with specific intolerances or dietary requirements to make informed choices, but unfortunately we cannot guarantee that any of our food is 100% free from a specific allergen and many of our ingredients have 'may contain' warnings.

A discretionary service charge of 12.5% will be added to your bill. Gratuities are distributed equally amongst all members of staff