



MOTHER'S DAY MENU

30TH MARCH 2025

SET MENU

£49

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