

MOTHERS DAY

STARTERS

Spring Chicken Broth

Smoked Trout

With watercress, asparagus, avocado, pickled radish, cucumber shallots served with light rye bread & creme fraiche & chives

Grilled Goats Cheese

With truffle honey en crouete served on curly endive, candied walnuts, balsamic roast red onions & cherry tomatoes.

MAINS

Herb Crusted Lamb Fillet

With dauphinoise potatoes, buttered kale, braised red cabbage served with redcurrant & rosemary jus.

Roast Lemon & Thyme Chicken

With sage & onion stuffing wrapped in bacon, sweet potato puree, roast potatoes, spring greens and leeks, fennel & roast potato gratin.

Roast Cod Loin

With pesto crumb, confit cherry tomatoes, creamy mashed potato & wilted spinach.

Carrot & Gruyere Strudel with Grain Mustard Sauce

Served with your choice sides. (Braised red cabbage, spring greens & leeks, wilted spinach, creamy mashed potato, roast potato gratin, sweet potato puree, confit cherry tomatoes)

DESSERT

Lemon Posset with Homemade Short Bread Biscuits

Baked Chocolate Cheese Cake with Raspberries

Tart Tatin with Creme Fraiche

3 x Courses £35.00

2 x Courses £29.50

IMPORTANT

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

> Please be aware there might be a slight delay as food is prepared to order. Gratuities are not included.

Pre orders are required by Monday 13th March.

