MOTHER'S DAY A LA CARTE MENU



Enjoy an upgrade to 2 - 3 courses 2 COURSES £27.00 | 2 COURSES (INC LAMB OR SOLE) £30.00 | 3 COURSES £32.00 | 3 COURSES (INC LAMB OR SOLE) £35.00

TO START	
• SOUP OF THE DAY with sourdough bread vg	£7.50
• CRAYFISH COCKTAIL with avocado, cherry tomato, Bloody Mary sauce	£9.70
• SMOKED CHICKEN & HAM HOCK TERRINE with brown ale mustard, pickles, sourdough toast	£9.50
• MOULES MARINIÈRE with harissa, garlic and parsley	£10.00
FOR MAIN	
• SHORT RIB & FLANK BURGER smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries	£17.00
• CIDER-BATTERED FISH AND CHIPS pease pudding, tartare sauce, gherkin ketchup	£18.00
• WHOLE GRILLED SOLE brown shrimp, tomato, samphire, capers, dill butter	£23.50
• ROAST SQUASH GNOCCHI chestnuts, sage, toasted seeds vg	£16.00
All roasts are served with roast potatoes, mixed kale, maple-roasted carrots, mulled red cabbage, yorkshire pudding (excluding vegan roast), gravy	
• VEGAN WELLINGTON VG	£18.50
• ROAST CHICKEN bread sauce	£19.00
• ROAST BEEF horseradish cream	£21.00
• ROAST PORCHETTA cider apple sauce	£19.50
• ROAST LEG OF LAMB mint sauce	£23.50
TO FINISH	
 BRAMLEY APPLE, ALMOND & COCONUT CRUMBLE vanilla bean custard vg 	£7.00
• STICKY TOFFEE PUDDING butterscotch, maple pecans, clotted cream ice cream v	£7.50
LEMON MERINGUE & PASSION FRUIT MESS v	£7.50
DARK CHOCOLATE BROWNIE	£7.00
salted molasses, vanilla ice cream ∨	

