

MOTHER'S DAY MENU

2 courses £33.95

STARTERS

Pistachio dukkha spiced lamb kofta skewers, minted cucumber garlic, honey & yogurt

Pea potato & watercress velouté, chive oil, toasted sunflower seeds, fresh focaccia **(vg)**

Crayfish & prawn cocktail, lime, avocado & mango salsa, brioche croutes

Salt baked beetroot, Nashi pear, toasted hazelnuts, citrus salad, french vinaigrette **(vg)**

MAINS

Roast striploin of beef, Yorkshire pudding, duck fat roasties

Roast pork belly, crackling, duck fat roasties

Welsh Lamb leg ballotine, wild garlic stuffing

Lemon & thyme chicken supreme, herb stuffing, duck fat roasties

Beetroot wellington, red braised cabbage **(vg)**

All the above dishes are served with a side of assorted vegetables & cauliflower cheese

Seared fillet of sea bream, fregola risotto, garlic prawns, herring caviar, and lobster bique

Smoked haddock & pea risotto, charred asparagus, crispy hen egg & pea shoots

IMPORTANT - Food Allergies and Intolerances: Allergen info is obtained by asking member of staff. Our menu descriptions do not list all of the ingredients included in the dish. Due to how ingredients travel and are stored we cannot guarantee allergen free food and we cannot be held responsible for any cross contamination that might occur. Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All cash tips go straight to your waiter. Some of our cooking oils contain GM. Please note: Your booking ensures that a table will be available to you for a maximum of 2 hours. Any amendments will incur extra charges and are subject to managements discretion.