

mother's day

MENU | SUNDAY 30TH MARCH

2 COURSES 28.50 | 3 COURSES 33.50

STARTERS

CHICKEN LIVER PARFAIT ^{GF}

red onion marmalade, toasted brioche, hazelnut, watercress

CELERIAC & TRUFFLE VELOUTÉ ^V ^{GF}

sourdough croutons, pickled apple, truffle oil

SMOKED SALMON SALAD

radicchio, feta, pomegranate, dill, fig

WHIPPED VEGAN CHEESE ^V ^{VG}

beetroot, hazelnut, oat cracker, celery

MAINS

ROAST SIRLOIN OF BEEF ^{GF}

yorkshire pudding, roast potatoes, red wine jus

ROAST TURKEY ^{GF}

sage and onion stuffing, roast potatoes, turkey jus

PAN-FRIED SEABASS

seaweed mash, braised fennel, verjus

BUTTERNUT SQUASH STRUDEL ^V ^{VG}

truffle mash, vegetable jus

all of the above served with braised red cabbage, peas, carrots and cauliflower cheese

DESSERTS

TIRAMISU ^V

mascarpone, coffee-soaked sponge, dark chocolate, coffee liquor

SALTED CARAMEL TART ^V

banana ice cream, peanut brittle

PIÑA COLADA ^V ^{VG}

rum compressed pineapple, coconut sorbet, coconut meringue, maraschino cherry

BLACK FOREST GATEAUX ^V

brandy cherries, sour cherry sorbet, chocolate soil

^V vegetarian ^{VG} vegan ^{GF} gluten free

^V ^{VG} ^{GF} can be made vegetarian / vegan / gluten free on request

Please advise of any dietary requirements when booking

