



# MOTHER'S DAY 2020

3 COURSE £30.00

## TO START

PEA, MINT & COURGETTE SOUP (ve)  
Bread roll & whipped butter

**PRAWN COCKTAIL**  
Marie Rose sauce, brown bread & butter

**CHICKEN LIVER PÂTÉ**  
Red onion marmalade & toasted door stop  
brioche

**FISH CAKE**  
Sun blushed tomato, lemon, chive, scorched  
green onion & fried hen's egg

**WHIPPED GOATS CHEESE (v)**  
Blood orange, maple, smoked almonds,  
garlic & thyme crostini

## MAINS

**ROAST CHICKEN OR BEEF**  
Whole roasted carrot, honey glazed parsnips,  
buttered spring greens, roast potatoes,  
Yorkshire pudding & gravy

**BRAISED BEEF WELLINGTON**  
Braised beef, whole roasted carrot,  
crispy kale, carrot puree, creamy  
mash & gravy

**PAN FRIED SEA BASS**  
Asparagus, spring peas & caramelised pearl  
onions  
in a mussel, chorizo and crème fraiche sauce,  
finished with fresh herbs & samphire

**VEGAN BUDDAH BOWL (ve)**  
Roasted cauliflower, tahini, salsa verde,  
pomegranate, roast butternut squash, cous cous  
tabbouleh, avocado & garlic flatbread

**CHEESE & ONION PIE (v)**  
Spiced pear chutney, apple, walnut & celery

**ROAST VEGAN PARCEL (ve)**  
Whole roasted carrot, parsnips, spring greens,  
roast potatoes & vegan gravy

ADD: Fries (v) +4.50 / Posh chips with parmesan & truffle oil (v) +4.50 /  
Pigs in blankets +4.50 / Cauliflower cheese (v) +4.50

## DESSERTS

VEGAN DESSERT AVAILABLE ON REQUEST

**MILLIONAIRE BROWNIE (v)**  
Toasted marshmallow, caramel sauce,  
honeycomb & vanilla ice-cream

**STRAWBERRIES & ICE-CREAM (v)**  
Vanilla ice-cream, fresh strawberries  
& honeycomb

**BAKEWELL TART (v)**  
Clotted cream, sweet cherries & mint

**STICKY TOFFEE PUDDING (v)**  
Butterscotch sauce, clotted cream ice-cream

If you have any allergies, intolerances or dietary requirements  
please notify your server when placing your order. Thank you.