

Mother's Day MENU

STARTERS:

- **Chicken liver paté** with caramelised onion chutney & crostini
- **Stilton & port mushrooms** on toast (V)
- **Prawn cocktail**
- **Fried halloumi with edamame, picante pepper & pomegranate salad** with a balsamic glaze (V)
- **Roasted tomato, hint of chilli & Red Pepper soup** (V)

(V) Vegetarian
(Ve) Vegan

MAINS:

- **Beef Bourguignon** with roasted baby potatoes & tenderstem
- **Roast leg of lamb** with all the trimmings
- **Slow-cooked pork belly roast** with all the trimmings
- **Butternut & kale nut roast** with all the trimmings (V)
- **Smoked trout fillet & pickled fennel salad** with crostini

TO FINISH:

- Choose from a selection of delicious homemade desserts

THREE COURSES

Only £30.00
PER PERSON

TWO COURSES

Only £27.00
PER PERSON

Please Note: Bookings Only. Tables of 8+ will require a pre-order 48hrs in advance of the 15th.
There will also be a 2 hour sitting limit on your table.