



MOTHERING SUNDAY MENU



STARTERS

Sweet Potato Soup, Toasted Pumpkin Seeds, Coriander Oil (ve)

Prawn Cocktail, Marie-Rose Sauce, Granary Bread and Butter

Chicken Parfait, Cornichons, Red Onion Marmalade, Brioche Croutes

MAINS

All Main Courses Served with Roast Potatoes, Tenderstem Broccoli, Carrots and Roast Parsnips

Roast Chicken, Sage and Onion Stuffing, Chicken Pan Gravy

Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Gravy

Mushroom Nut Roast, Vegetable Gravy (ve)

DESSERT

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream (vg)

Chocolate Fudge Brownie Sundae, Warm Chocolate Sauce, Chocolate and Vanilla Ice Cream

Apple and Blackberry Crumble, Served with Vanilla Custard

3 COURSE £50^{PP}

(vg) is Vegetarian and (ve) is Vegan. For Vegan or Gluten Free alternative, please request at time of booking. Tables available for 2-8 guests, larger bookings will need to enquire.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. January 2024.