rothers

3 courses £37.95 FREE GLASS OF PROSECCO FOR MUM

STARTERS

Roasted red pepper & tomato soup, cheese straw G,SO,M ^(*) ^(*)

MAINS

Roast sirloin of beef | Roast Suffolk rump of lamb | Roast loin of pork | Mushroom, spinach & leek wellington @

served with roast potatoes, carrots & parsnips, braised red cabbage, sauteed greens, cauliflower cheese, Yorkshire pudding & gravy G,M,MU,S,SO,E

Pea & asparagus risotto, baby leeks, herb pesto, parmesan & crispy shallots G,SO,M (See) **Pan fried seabass,** Caper & herb rosti, cherry tomato & avocado salsa, parsley oil F,S (

DESSERTS

Sticky toffee pudding, toffee sauce, muscovado tuille, vanilla ice cream G,N,M
Peanut caramel delice, Beurre noisette Ice cream, peanut & cocoa nibs M,N,G,P
Chocolate & passion fruit tartlet, passion fruit gel, chocolate shards, frozen passion fruit yoghurt M,G
Tirami choux, vanilla mascarpone, espresso ice cream, mocha sauce, mini brownie bites G,E,M
Cheeseboard, Trio of cheeses, with crackers, treacle malt loaf, celery, candied walnuts, apple & fig chutney G,N,M,C,SO,P

All tables will be subject to a discretionary service charge of 12.5%

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

🛞 Vegan on request 🛛 🚱 Vegetarian on request 🔹 Non gluten on request