

## 3 courses £39.95 FREE GLASS OF PROSECCO FOR MUM

## **STARTERS**

Tomato & basil soup, toasted artisan bread G (VE)

Beetroot cured smoked salmon roulade, dill crème fraiche, pickled vegetables, wholewheat toast G,F,M,SO Chicken liver pate, caramelised onion chutney, toasted brioche, watercress G,M,N,SO Tomato, mozzarella & basil bruschetta, olive oil, roquette leaves balsamic glaze G,M,SO

## MAINS

All main courses served with a selection of seasonal vegetables & cauliflower cheese M

Roast topside of beef, Yorkshire pudding, roast potatoes, veal jus G,E,M,SO

Chicken ballotine, stuffed with poached leek & mushroom, smoked cheddar mash, creamy pancetta sauce E,M

Pan fried sea bass, herb crushed new potatoes, tenderstem broccoli, sauce vierge F,SO

Asparagus & pea risotto, parmesan tuille M,SO (V,VE on request)

## DESSERTS

Hazelnut beignet, vanilla custard G,E,M (V)

Chocolate brownie, chocolate sauce, vanilla ice cream G,E,M (V,VE on request)

Bailey's crème brulee, shortbread biscuit G,M

Selection of traditional English cheeses, crackers, grapes & chutney C,G,M,SO

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







Mothers Day