

# MOTHERS DAY MENU

2 courses £28.95 | 3 courses £33.95

FREE GLASS OF PROSECCO FOR MUM

## STARTERS

**Prawn & smoked salmon cocktail**, gem, pickled cucumber, lemon CR,SO,F,E

**Soup of the day**, warm sourdough G

**Braised beef bao bun**, kimchi, spring onion, sriracha mayonnaise G,SO,E,MU,S

**Smoked duck breast**, beetroot, walnuts, rocket N 

**Tempura cauliflower**, kimchi, Asian slaw G

## MAINS

**Roast leg of lamb**, seasonal veg, roast potatoes, Yorkshire pudding, mint jus G,M,E


**Roasted chicken supreme**, seasonal veg, roast potatoes, Yorkshire pudding, jus G,M,E

**Braised short rib**, coconut braised Laila rice, pak choi, sesame seeds SE,G,CR

**Roasted cod loin**, spiced lentils, roasted cauliflower, coconut broth F 

**Wild mushroom risotto**, truffle crème fraiche, mushroom cracker, pea shoots M

**Crab & lobster linguine**, lobster bisque, chili, bacon crumb G,CR,M


**Mushroom & halloumi burger**, maple seeded bun, onion chutney, gem,  
tomato, fries G,M,E 


## DESSERTS

**Caramelised lemon tart**, meringue, raspberry sorbet G,M,E,

**British cheeseboard**, selection of British cheeses, crackers, chutney, grapes, celery, M,G,C,SO,C

**Chocolate delice**, hazelnut crunch, salted caramel ice cream N,M,S,E

**Sticky toffee pudding**, toffee sauce, vanilla ice cream.G,E,M 

**Mixed ice cream or mixed sorbet** M 

**Spiced pear crumble**, vanilla custard M,E

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

