



## MOTHERS DAY LUNCH

2 COURSES FOR £31.95 per person

3 COURSES FOR £40.95 per person

### STARTERS

#### HAM HOCK & CHICKEN TERRINE (GFA)

Served with celeriac remoulade, pea purée, berries purée & sourdough bread

#### GRILLED PROSCIUTTO ASPARAGUS (GF)

Served with a poached egg & truffle parmigiana crisps

#### DUCK BON BON (GF)

Served with Asian slaw & sweet chilli sauce

#### BEETROOT & SALMON ARANCINI (GF)

Served on a bed of smoked aubergine dip & gremolata

### MAINS

#### ROAST SIRLOIN OF BEEF (GFA)

Yorkshire pudding, roast potatoes, roasted root vegetables, seasonal greens and red wine gravy

#### SLOW COOKED LAMB SHANK (GFA)

Yorkshire pudding, roast potatoes, roasted root vegetables, seasonal greens and red wine gravy

#### ROAST PORK PORCHETTA (GFA)

Yorkshire pudding, roast potatoes, roasted root vegetables, seasonal greens and red wine gravy

#### PAN FRIED COD (GF)

Herb coated, on a bed of prawn potato salad & bouillabaisse sauce

#### PEA RISOTTO (GFA) (V)

Asparagus & Goats cheese

### DESSERTS

#### MILLIONAIRE CHOCOLATE TART

Served with white chocolate ganache

#### PISTACHIO CRÈME BRÛLÉE (GFA)

Served with sable biscuit and summer fruits

#### SUMMER FRUITS PAVLOVA (GF)

Served with cream & summer fruits coulis

Food and beverage intolerances: Before you order your food and drinks please speak to a member of staff if you would like to know our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. A discretionary service charge of 12.5% will be added to your bill.

GF = GLUTEN FREE    GFA = GLUTEN-FREE AVAILABLE    V = VEGETARIAN    VG = VEGAN    DF = DAIRY-FREE