



## Mothers Day Lunch 31<sup>st</sup> March

### Starters

Leek, Bacon & Potato Soup – Smoked Applewood Beignets <sup>GFA</sup>  
(Vegetarian Soup Available On Request)

Pan Fried Scallops, Slow Dried Tomato Pasta, Green Olive Tapenade & Langoustine Bisque <sup>DFA</sup>  
<sup>GFA</sup>

Confit Duck Leg, Duck Spring Roll & Sour Cherry Sauce <sup>DFA GFA</sup>

Falafel Scotch Egg, Crispy Spiced Cauliflower & Marinated Halloumi – Tahini Dip <sup>DFA GFA</sup>

### Mains

Home Reared Roast Sirloin, Red Wine, Pancetta & Wild Mushroom Gravy, Creamy Mash, Clapshot, Dauphinoise Potatoes, Peas & Tenderstem Broccoli - Yorkshire Pudding <sup>DFA GFA</sup>

Cashew & Brazil Nut Roast, Red Wine & Wild Mushroom Gravy, Creamy Mash, Clapshot, Dauphinoise Potatoes, Peas & Tenderstem Broccoli - Yorkshire Pudding <sup>DFA GFA</sup>

Pan Fried Salmon, Dauphinoise Potatoes, Peas & Broccoli - Chorizo Cream Sauce <sup>GFA</sup>

Goats Cheese Ravioli & Buttered Greens – Pea, Parmesan & Basil Sauce

### Desserts

Rhubarb Semifreddo, Vanilla Custard Mille Feuille, Ginger Crumble & Pistachio Ice Cream <sup>GFA</sup>

Chocolate Brownie Cheesecake, Caramel Cookie & Chocolate Honeycomb Crumb <sup>GFA</sup>

Pineapple Tarte Tatin, Coconut & Rum Sauce – Clotted Cream

Artisan Cheese Board, Homemade Chutney & Oat Biscuits <sup>GFA DFA</sup>

1 course £16.95 / 2 courses £22.95 / 3 courses £27.95

**DFA** – Dairy Free Option Available

**GFA** - Gluten Free Option Available

**V** - Vegetarian