



• H A P P Y .

Mother's Day

STARTER

Soup of the day, croutons, bread & butter (agf, v)

Chicken liver parfait, toasted sour cherry sourdough, fig chutney (agf)

Leek & Lancashire cheese rarebit tart, caramelised onion puree, leek velouté (v)

Moules marienere, celery, shallot, granary bread & butter (agf)

Chargrilled king prawns, lobster bisque, spring onion, crispy ginger (gf)

MAIN

*A choice of roast rump of beef or lamb or pork loin with
roast potatoes, broccoli cheese, seasonal vegetables, Yorkshire pudding, gravy (agf)*

Pan fried Skrei cod, spinach, new potatoes, salsify, pickled monks beard, caviar sauce (gf)

*King oyster mushroom, spinach, & ricotta Wellington, roast potatoes, broccoli cheese,
seasonal vegetables (v)*

DESSERT

Lemon meringue trifle (agf, v)

Vanilla creme brulee, poached rhubarb, ginger crumb, pumpkin & sesame seed tuile (agf, v)

Chocolate & pistachio caramel tart, yoghurt sorbet (v)

Pineapple & rum upside down cake, coconut sorbet (v)

Selection of cheese, artisan crackers, chutney, grapes, apple

TWO COURSES £40

THREE COURSES £48