



Happy Mother's Day

STARTER

White onion & thyme soup, croutons, bread & butter (v, agf)

Chicken liver parfait, toasted sour cherry sourdough, red onion marmalade (agf)

Leek & Lancashire cheese rarebit tart, caramelised onion purée, pickled walnut, leek velouté (v)

Eaves Hall Farm pork pie, cider jelly, homemade piccialli, radish, salad

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

MAIN

Roast rump of Beef, roast potatoes, broccoli cheese, seasonal vegetables, Yorkshire pudding, gravy (agf)

Roast Lamb rump, roast potatoes, broccoli cheese, seasonal vegetables, Yorkshire pudding, gravy (agf)

Pork belly, roast potatoes, broccoli cheese, seasonal vegetables, Yorkshire pudding, gravy (agf)

Pan fried Skrei cod, spinach, seaweed new potatoes, salsify, salty fingers, caviar sauce (gf)

Red onion, mushroom, & spinach wellington, roast potatoes, broccoli cheese, seasonal vegetables, vegetable gravy (v)

DESSERT

Lemon meringue pie, coconut & lime leaf sorbet (v)

Vanilla crème brûlée, poached rhubarb, ginger crumb, pumpkin seed tuile (v, agf)

Peanut and chocolate mousse, peanut crème diplomat, caramelised banana (gf)

Pineapple & rum upside down cake, mascarpone frosting, chocolate ice cream (v)

Selection of cheese, artisan crackers, chutney, grapes, apple (agf)

THREE COURSES £60

Please speak with your server if you have any allergies or dietary requirements
Gluten Free (gf) | Available Gluten Free (agf) | Vegetarian (v)