



# 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) (£5 Supplement)*

## 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)