

Mothers DAY MENU

2 COURSE £23.95 / 3 COURSE £29.95

Starters

Pressed terrine of duck liver parfait wrapped in confit duck leg, quince chutney, damson jelly & toasted bread

Smashed avocado on toast, tomato salsa, dukkah & roquito chilli (VV)

Chilled tian of hot smoked salmon, seaweed, caper & lime crème fraiche with pea shoot salad & basil oil dressing (gif)

Potted shrimp, lemon, bread & pickled samphire 6.75

Mains

Roasts

all served with Yorkshire pudding, seasonal vegetables & roast potatoes

Slow braised shoulder of lamb in rosemary & mint red wine

Roast Sirloin of beef

Rolled pork belly with apricot & prune stuffing

Pan fried Stone bass fillet, crushed new potatoes, sautéed samphire, spinach purée & beurre Nantais (gif)

Tandoori roasted cauliflower, tarka daal, roasted vegetables, quinoa, coconut yogurt & sumac pickled onion (vv)(gif)

Sides £4.50 each

Chips (gif) Roasted potatoes (gif)(v) Winter greens (gif)(vv) Roasted vegetables (gif)(vv) Bread basket (v)

Desserts

Chocolate feuillantine, white chocolate dipped strawberries & raspberry coulis (v)

St Clements: Lemon meringue posset & almond biscuit (v)

Apple tart & toffee crème anglaise (v)

Coconut & vanilla pannacotta, mango, pomegranate & mint salsa, toasted coconut (vv) (gif)

(v) Vegetarian (vv) Vegan (gif) Gluten ingredient Free

If you have a food allergy or intolerance please speak to a member of our staff before ordering. A full allergen menu is available