

MOTHERS DAY MENU
22nd MARCH 2020

A glass of bubbles for mums

STARTER

Roasted tomato soup, crème fraîche, basil oil

Tuna tartare roll, avocado, black sesame

Buffalo chicken fillets, chilli & lime

Mains

35 day dry aged rare breed sirloin

Roasted poussin

Slow-roasted Cumbrian Saddleback pork belly

Vegan nut roast

All roasts are served with red wine jus, Yorkshire pudding, roasted potatoes, carrots and seasonal vegetables

DESSERT

Eton mess with blackberry, pink peppercorn meringue

Chocolate brownie, caramel ice-cream

Sticky toffee pudding

£40 per person

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge will be added to your final bill.

All prices are inclusive of VAT.