



MOTHER'S DAY ROAST DINNER MENU

(GFO) GLUTEN FREE OPTION (DFO) DAIRY FREE OPTION
(VE) VEGAN

TO START

- CRISPY SQUID, SQUID INK AIOLI
- COUNTRY PORK TERRINE, CELERIAC REMOULADE, SOURDOUGH TOAST (GFO)
- CHERRY TOMATO BRUSCHETTA, BALSAMIC CAVIAR, BASIL (GFO) (VE)

MAINS

- ROAST SIRLOIN OF BEEF
- SLOW ROAST PORK BELLY
- ROAST LEG OF LAMB

(ALL SERVED WITH ROAST POTATOES, GLAZED CARROTS, PARSNIPS, TENDERSTEM BROCCOLI, KALE, CAULIFLOWER CHEESE AND YORKSHIRE PUDDINGS) (GFO)

- MUSHROOM WELLINGTON, RED WINE JUS (VE)

DESSERTS

- RASPBERRY AND WHITE CHOCOLATE CHEESECAKE (GFO)
- CHOCOLATE AND AMARETTO GANACHE, CHERRIES, HAZELNUT CRUMB
- STICKY TOFFEE PUDDING, CLOTTED CREAM ICE CREAM

2 COURSES - £18.95 3 COURSES £24.95

