

Mother's Day Set-Menu £60pp

To Start

Duck Spring Roll

Duck Confit Spring Roll with Mango & Chilli Sauce

Salt and Pepper Crispy Squid

Crispy Fried Squid with a Salt & Pepper Crust, Lime Mayonnaise, Fresh Chili

Caramelised Goats Cheese

Baked Beetroot, Roasted Nuts, Basil Oil and Red Beetroot Puree V GF

Soft Shell Crab

Tempura Battered Soft Shell Crab, Chili & Lime Dressing, Sriracha Mayonnaise, Asian Salad

Arancini

Wild Mushroom and White Truffle Arancini with Wild Rocket, Balsamic, and Parmesan

Main Course

Barbary Duck Breast

Pan Seared Barbary Duck Breast with Beetroot, Fennel, Feta and Roasted Nut Salad, Plum Sauce, Blood Orange, and Fresh Pomegranate

Roast 32 Day-Aged Sirloin of Beef or Suffolk Chicken Supreme
With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables,
Yorkshire Pudding and Rich Jus (GF)

Mushroom Wellington

Wild Mushroom and Jerusalem Artichoke Wellington with Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables and Rich Jus

Pan Seared Scottish Salmon

With Bravas Potatoes, Mixed Heritage Tomatoes, English Asparagus & Lemon Butter Sauce

To Finish

Trio of Desserts

Sticky Toffee Pudding, Homemade Profiterole and Fresh Berry Pavlova

Selection of Ice Creams/Sorbet

Please ask your server for today's selection

Sticky Toffee Pudding

Butterscotch Sauce and Vanilla Ice Cream

Please advise staff of any allergy requirements and they will advise you on what dishes are available to you. Please note some dishes may contain trace elements of nuts or have been cooked alongside other products containing nuts. A service Charge of 10% will be applied to all Bills.

V – Vegetarian GF – Gluten free () – Option Available