RESTAURANT

MOTHER'S DAY

2 COURSES 28.95 3 COURSES 39.95

NIBBLES	MAINS
MANCHEGO, CANDIED WALNUTS, FIG CHUTNEY ♥ ₲4.50SMOKED BEETROOT AND FETA DIP, TOASTED HAZELNUTS, FLATBREAD ♥ can be ₲4.95MIXED BREADS, DUKKHA SEEDS, COLD PRESS RAPESEED AND BALSAMIC3.50MIXED OLIVES ₲2.95	BATTERED HADDOCK triple cooked chips, homemade tartar sauce and mushy peas PAN FRIED COD LOIN tomato, chickpea and chorizo stew PESTO RIGATONI tenderstem broccoli, pecorino and crispy onions can be COLOTED DODI/(DELLA)
CRISPY WHITEBAIT AND SAFFRON AIOLI 4.50	ROASTED PORK BELLY 🚭 potato hash, chestnut mushroom sauce
STARTERS	SIDES ♥ ☞ 4.50
CHICKEN LIVER PARFAIT pistachio granola, red onion chutney, toast can be WHITE ONION AND GOATS CHEESE SOUP crispy onions, truffle oil, mini tin loaf can be CRISPY PORK BELLY BAO pineapple and rum chutney, spring onion and chilli MUSSELS COOKED IN ALE served with crusty bread and butter can be	TRIPLE COOKED CHIPS PARMESAN AND TRUFFLE FRIES BUTTERED TENDERSTEM BROCCOLI CAESAR SALAD BUTTERED CHANTENAY CARROTS DESSERTS DUCK EGG CUSTARD TART VANILLA CHEESECAKE
ROASTS	Pimm's strawberries, micro mint, honeycomb
CHICKEN SUPREME STRIPLOIN OF BEEF LAMB HENRY	TORCHED PINEAPPLE pineapple curd, puffed wild rice, clotted cream ice cream CHOCOLATE MOUSSE Chantilly cream, freeze dried raspberries
ROOT VEGETABLE PITHIVIER 🛿 🐼 All served with butter roasted potatoes, carrot and swede puree, buttered greens, Yorkshire pudding, and veal gravy	All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. Please make us aware of intolerances, allergies, and dietary requirements and do speak to us if you have any questions or concerns. (V) Vegetarian, (VE) Vegan additional options available on request.