



MOTHERS DAY

TWO COURSE - £35
THREE COURSE - £40

AVAILABLE 12.00 - 21.00

STARTERS

ROAST TOMATO, GARLIC & THYME SOUP

Bread, Croutons, Ricotta GFO

CHICKEN TERRINE

Toasted Bread, Pea, Mint DFO GFO

SMOKED SALMON

Cherry Tomato, Bagel, Poached Egg, Rocket GFO DF

RADISH, GOATS CHEESE TART

Balsamic, Dill V

MAINS

PAN FRIED CHICKEN

Asparagus, Pea, Leek & Garlic Gnocchi GF

CIDER BRAISED BELLY PORK

Garlic Mash, Spring Cabbage, Dijon Cream Sauce GF

PAN FRIED SEA BASS

Fennel, Samphire, New potatoes DFO, GF

BROAD BEAN, PEA PENNE

Spinach, Ricotta & Wild Garlic Pesto V



PUDDINGS

TRIFLE

Rhubarb, Custard V

ANNABEL'S STRAWBERRY TART

Vanilla Cream V

COFFEE & CHOCOLATE PAVLOVA

Mascarpone V, GF

LEMON & MANGO POSSET

Shortbread V

A discretionary **10% service charge** is added, 100% shared fairly and evenly across our amazing team.

If you have a food **allergy or intolerance**, please speak to a member of our team before placing your order to discuss your needs.

GF - Free From Gluten containing ingredients | **GFO** - Modified to be made without gluten containing ingredients | **V** - Vegetarian
DF - Free from dairy containing ingredients | **DFO** - Modified to be made without dairy containing ingredients | **VE** - Vegan | **VEO** - Modified to be made Vegan friendly

Our food is prepared in a kitchen where common allergens, including nuts, gluten, and dairy, are present.
We take precautions to prevent cross-contamination, but we cannot guarantee that any product is entirely allergen-free.