

# mother's day

1 COURSE £23  
2 COURSES £28  
3 COURSES £35

## STARTERS

**Roast carrot and fennel soup**  
Yogurt, dill, sourdough

**Crispy coronation chicken**  
Makhani curry sauce, mango chutney, coconut, cucumber oil

**Smoked mackerel pate**  
Torched mackerel, pickled apple and radish, basil focaccia

**Lemon pepper Chickpea stew**  
Hummus, panisse, vegan feta, pomegranate

CHILDREN UNDER  
12 YEARS - HALF  
PRICE

## MAINS

**Rosemary & thyme roast beef**  
Braised beef filled Yorkshire pudding, roast potatoes, cauliflower cheese, swede mash, glazed carrots, seasonal greens, apple braised red cabbage, red wine gravy

**Pork belly porchetta**  
roast potatoes, cauliflower cheese, swede mash, glazed carrots, seasonal greens, apple braised red cabbage, red wine gravy

**Butter roasted cod**  
Parsnip puree, butterbean chorizo stew, hazelnut gremolata, cucumber oil

**Roasted red cabbage steak with garlic parmesan**  
Beetroot hummus, ssamjang tender stem, lime couscous

**Fish and chips**  
Triple cooked chips, garden peas, tartar sauce (vegan banana blossom & chips available)

**Hot honey ranch beef burger**  
maple glazed smoked bacon, pickled red onions, hot honey ranch, gouda cheese, seasoned fries

## DESSERTS

**Apple crumble cheesecake**  
Rhubarb compote, stem ginger ice cream

**Tiramisu French toast**  
White chocolate cream, coffee anglaise

**Honey hibiscus panna cotta**  
Raspberries, candied lemon

**Vegan chocolate brownie**  
Vegan vanilla ice cream, blackcurrant compote

