

MAKE YOUR MOTHER'S DAY

TO START

Healthy Gazpacho with fermented vegetables (V)
Ham Hock terrine with toasted brioche and apple pure
Cured mackerel with sweet pickled vegetables (GF)
Caprese salad with buffalo mozzarella and heritage tomatoes (V-GF)

MAIN COURSES

Roast Scottish Sirloin of beef with all the trimmings (GF)
Chicken fillet a la Forestière with spinach, wild mushrooms and fondant potato (GF)
Pan-roasted stone bass fillet, avocado and pea pure, radishes and baby new potato
Risotto with Caciocavallo cheese, apricots coffee and celery powder (V-GF)

SIDES £3.50 EACH

Creamed leaf spinach with horseradish (v) / Salad of Heritage tomatoes with fresh basil and olive oil (v) /
Creamed cabbage and pancetta / Triple cooked chips (v) / Pommes frites with sea salt (v) / Crispy
onion rings (v) / French beans with toasted almonds

DESSERTS

Sticky toffee pudding, vanilla ice cream and homemade caramel sauce
Traditional apple tart with milk ice cream
Strawberry Eton mess
Keen's Cheddar and sherry infused fruit cake

THREE COURSES – 25.95
CHILDREN HALF PRICE UNDER THE AGE OF 12