



Mother's Day

Sunday 22nd March 2020

Starters

Home-smoked duck breast

*with a walnut salad, toasted focaccia and apricot jam DF GF**

Potted brown crab and shrimp

*with a pink ginger salad and toasted squid ink bread GF**

Sweetcorn soup

*with crème fraîche, truffle oil and homemade bread GF*VE*DF**

Mains

Honey mustard marinated pork chop

with a horseradish mash potato, julienne leeks and a caramelised apple jus GF

Grilled plaice fillets

*with an olive crushed potato, sautéed greens, tempura squid and clam butter GF DF**

Traditional Sunday carvery – roast topside of beef, loin of pork, vegetarian sausages

roast potatoes, Yorkshire puddings, seasonal vegetables and gravy GF DF**

Beetroot curry

with a cardamom basmati rice, homemade onion bahji, poppadum and mango chutney VG VE DF

Desserts

Duck egg custard tart

with a grapefruit & gin sorbet VG

Dark chocolate delice

with a ginger nut biscuit base and cookie dough ice-cream

Poached pear

with berry couli and lemon sorbet DF, GF, VG, VE

£28.50 for three courses

The Mother's Day menu is available in the restaurant all day – reservation only

(GF) gluten free (GF) gluten free on request (DF) dairy free (DF*) dairy free on request (V) vegetarian (VG) vegan*

