



Mothering Sunday Lunch Menu

Sunday 10th March 2024

Starters

Beetroot Cured Salmon Gradvalax (Su,F,E,Mu)

Honey mustard dressing, cornichons, sweet dill potato salad

Parma Ham, Ricotta & Balsamic Fig Salad (Su,M,G)

Sherry vinegar dressing, sourdough croutons

Spring Garden Risotto (M,Su,G)

Parmesan crisps, herb oil

Soup of the Day (Ce,V,Vg)

Main Courses

Roast Sirloin of Scottish Beef, Yorkshire Pudding (Ce,Su,M)

Roast garlic & thyme potatoes, seasonal vegetables, Shiraz Jus

Breast of Duck, Gran Marnier Jus (Su,Ce,M)

Wild mushroom & broad bean fricasee, fondant potato

Pan Fried Fillet of Seabass, Champagne Butter Sauce (F,Su,M)

Confit potatoes, mange tout baby spinach

Grilled Lobster Thermidor (M,Su,Ce,N)

£15.00 Supplement

French fries, tenderstem broccoli & almonds, fresh lemon

Side Dishes £6.00

Cajun Hand Cut Chips

Roast Heritage Carrots (M)

Green Beans with Shallots (M)

New Potatoes and Herb Butter (M)

Tenderstem Broccoli with Almonds (M,N)

Nutmeg Buttered Baby Spinach (M)

Dessert

Strawberry Meringue Roulade (E,M,So)

Macerated strawberries

White Chocolate & Raspberry Mousse (E,M,G,So)

Shortbread biscuit

Sticky Toffee Pudding (E,M,G)

Fresh cream

Selection of Local English Cheeses (M,N,G,So,Se,Su,Ce)

£5.00 supplement

Sourdough crackers

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order.

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian