Mother’s Day Menu

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Sweet Potato & Lemon Soup

Crusty bread roll (v/gf\*)

Duck, Apple & Ginger

White Radish (gf)

Salad of Butternut Squash

Orange & Truffled Feta, Red Pepper syrup (v)(gf)

Salmon & Crayfish Fritter

Smoked Salmon, compressed cucumber, Beetroot.

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Black Garlic Roasted Sirloin of Beef

Woodland Mushrooms, Lovage Dressing (gf)

Pan Seared Hake Fillet

Blue Cheese Mash, Asparagus (gf)

Oven Roast Lamb Cutlet

Wild greens, Pommes Puree, Preserved Lemon, Lamb Sauce (gf)

Ravioli of Ricotta & Spinach

Artichoke & baby Peppers (v)

Mother’s Day Menu

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Bitter Chocolate & Raspberry Brownie

Honeycomb & Clotted Cream

Passionfruit & strawberry Trifle

Vanilla Shortbread

Stem Ginger Baked Cheesecake

Cinnamon Syrup, Apple sorbet  
 Mini Cheese Slate

Chutney, Tea-bread Biscuits & Apple.(gf\*)

Please ask your server for gluten free options

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£29.95 per person

(under 12’s £14.95 per person)

Americano **£2.35**

Espresso **£1.80**

Cafetiere for 1 **£2.60**

Hot Chocolate **£3.00**

Café latte **£2.65**

Double Espresso **£2.50**

Cafetiere for 2 **£5.20**

Herbal/Fruit tea for 1 **£2.30**

Cappuccino **£2.65**

Mocha **£3.50**

Cafetiere for 3 **£7.80**

Pot of Tea for 1 **£2.10**

Decaffeinated tea/coffee also available

(v) Vegetarian (gf) Gluten Free (\*gf) can be made Gluten Free