

Sunday 31<sup>st</sup> March

No.4

*Dine & Wine*



## Mothering Sunday Lunch...

Ham hock croquette, crispy pancetta, soft poached egg, HP Sauce

(g) Chicken liver parfait, red onion marmalade, seed & grain toast

(v,g) Tomato & basil soup with our homemade bread

(g) Oak smoked salmon, warm potato cake, chive crème fraiche

(v) Baked field mushroom, Roquefort, pecan sage crumb, paprika aioli, brioche

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Slow roast belly pork, apple compote, black pudding, grain mustard sauce

(g) Braised lamb shank, roasted squash, minted redcurrant jus

(g) Sea trout fillet, crushed garden peas, hollandaise sauce

(v) Brie & red onion tart, charred asparagus, basil pesto

Roast sirloin of beef, Yorkshire pudding & roast gravy

All served with~

(v,g) Roast potatoes, green beans, broccoli, cauliflower & buttered carrots

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(v,g) Baked chocolate chip & honeycomb cheesecake, salted caramel sauce & thick cream

(v,g) Warm chocolate pudding, chocolate sauce, mint choc chip ice cream

(v,g) Sticky toffee pudding, butterscotch sauce & vanilla ice cream

(v,g) Pavlova, fresh cream, mixed berries, raspberry coulis

(v,g) Stilton, Cornish Brie & tasty Lancashire with biscuits, celery, apple & grapes

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£28.95

\*\*\*Tables are for 2 hours from booking time\*\*\*

(v) – suitable for vegetarians (g) – Gluten free or can be adapted (please inform us)

If you have a food allergy or intolerance, please speak to us before ordering.

An optional 10% service charge will be added to all bills.

All gratuities are distributed between all staff

\*\*\* £10.00 deposit per person required to confirm bookings \*\*\*