



# Mothering Sunday Lunch

## 30<sup>th</sup> March 2025



(v,g) Leek & potato soup, warm bread roll

(g) Smoked haddock scotch egg, curried mayonnaise

Crispy duck wontons, hoi sin sauce, cucumber & spring onion

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

(v,g) "Mushrooms on toast" brioche, mushrooms, madeira, cream, parmesan

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(g) Roast sirloin of beef, Yorkshire pudding & roast gravy, broccoli

(g) Cod fillet, leek, pea, spinach, velouté sauce

(g) Braised shoulder of lamb, honey roast parsnips, pea salsa, lamb jus

Slow roast belly pork, cabbage, Black pudding, grain mustard sauce

(v) Filo parcel of goats cheese & red onion, basil pesto, broccoli

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All main courses served with roast potatoes & buttered carrots

Additions for the table ~

(v,g) Cauliflower cheese £4.95

Pigs in blankets (6) £5.95

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

(v) Cherry & almond bakewell tart, vanilla ice cream

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

(v,g) No.4's creamed rice pudding, boozy brandy plums

(v,g) Artisan cheese selection ~ served with biscuits, celery & grapes

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£41.95



**\*\*\* £20.00 deposit per person required to confirm bookings \*\*\***

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

(v) - suitable for vegetarians (g) - No ingredients containing gluten or dish 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, this is discretionary so please let us know if you would prefer for it not to be included on your bill. Any gratuities you kindly leave are distributed between all staff as they work as a team.