

MAKEHEROZL

THIS MOTHER'S DAY

sparkle!

ALL MUMS RECEIVE A COMPLIMENTARY GLASS OF BUBBLY

> 2 COURSES £26.95 3 COURSES £32.95

MOTHER'S DAY MENU

2 COURSES £26.95

3 COURSES £32.95

STARTERS

Courgette & Brie Soup Pickled courgette & herb oil (V) (GF on Request) D

Chicken & Ham Hock Terrine Toasted ciabatta, piccalilli, water-cress salad (GF on Request) G, E, MU, SE

> **Zucchini Fritters** Aged chilli aioli VE) G, MU

Garlic King Prawn & Chorizo Poached egg on toast, toasted sourdough (GF on Request) D, G, F

> **Smoked Salmon & Prawn Tian** Marie rose sauce S, F, SD, E, C, GF

Goats Cheese & Red Onion Tart Dressed leaves & balsamic (GF) D. SD. S

MAINS

All the below roasts served with roast potatoes, seasonal greens, Yorkshire pudding & pan gravy

Roast Topside of Beef

Roast Leg of English Lamb

Chefs Nut Roast

Honey & Grain Mustard Roast Gammon

Roast Chicken Breast

ASK FOR ALLERGENS

Grilled Salmon Chives & hollandaise, crushed new potatoes & green vegetables D, F, E, GF

> Chef's Pie Of The Day Creamed potatoes or fat cut chips, seasonal greens pan gravy D.G

Fish & Chips Chef's secret receipt beer battered fish. fat cut chips, mushy peas, tartare sauce G, F, SD, S, E

Cheese & Bacon Burger Beef patty, grilled cheese & bacon, brioche, slaw, skin-on skinny fries G, S, E, D, MU, SD

Butternut squash Ravioli Sage Butter Sauce, toasted walnuts, spinach E. G. D. N

DESSERTS

Sticky Toffee Pudding Butterscotch sauce & vanilla ice cream G, E, D

Caramel Apple Tart Clotted cream, chocolate soil, apple gel & caramel drizzle D, E, G

Chefs Cheese Board Celery, grapes, chutney & crackers D, C, G

Chocolate Sundae Chocolate salted mousse, chantilly cream, chocolate sauce, brownie pieces & chocolate shards (GF) D, E

> **Chocolate & Cherry Cheesecake** (VE & GF) S

> > **Raspberry Pannacotta** White chocolate soil (VE) D, S, SD

V: Vegetarian VE: Vegan GF: Cluten-Free. If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds