



Mother's Day

2 courses £35

3 courses £40

Starter

Homemade Broccoli and Asparagus Soup

Topped with edible rainbow flowers

Traditional Prawn Cocktail

A tempting mix of juicy king prawns, breaded butterfly prawns and avocado.

Served on a bed of gem lettuce and finished with Marie Rose sauce and crunchy croutons

Duck Liver Parfait

Served with caramelised red onions and crusty bread

Shell-On King Prawns

Cooked in a white wine, butter, lemon and chili sauce. Drizzled with basil oil and served with sourdough bread

Spring Green Salad

Baby spinach, feta cheese, pumpkin seeds, roast squash, avocado, cherry tomatoes and pomegranate seeds. Finished with a dressing of fresh lemon and olive oil

Main

8oz Venison Steak

Served with Jersey Royals, rainbow carrots and a dark chocolate infused red wine sauce

10oz Sirloin Steak

Served with potato wedges and roasted cherry tomatoes. Served with our oak smoked garlic and chive aioli and a peppercorn sauce

Sea Bass

Sea bass fillet served on a bed of saffron and asparagus risotto. Served with a tomato, black olive and balsamic salsa

Rack of lamb

Rack of lamb coated with herby crust. Served on a bed of crisp potato rosti, French beans and drizzled with chimichurri paste

Lemon and Thyme Roast Chicken

House marinated, skin-on roast chicken breast served with French beans, rainbow carrots, creamy mash and our house gravy

Rainbow Salad with Halloumi

A deliciously fresh combination of julienne rainbow carrots, julienne courgettes, strawberries, blackberries, mango, pea shoots and cherry tomatoes. Topped with grilled halloumi and finished with a lemon and olive oil dressing

Dessert

Sticky Toffee Pudding

Served with Toffee Sauce and Vanilla Ice-Cream

Ice-Cream Sundae

A selection of ice-creams topped with Oreo crumbs, brownie chunks, marshmallows, chocolate sauce and wafers

Warm Chocolate Brownie

Served with chocolate sauce and a scoop of vanilla Ice-Cream

Ice Cream or Fruit Sorbet Selection

3 scoops of your choice

Fruity Semifreddo

A chilled, creamy dessert, served with cherry and blackberry compote