

Mother's Day Menu

Sunday 27th March

Starters

- Broccoli and Leek Soup, Toasted Sourdough (V) **£7**
- Duck Liver and Orange Parfait, Caramelised Onion Chutney, Toasted Sour Dough **£8**
- King Prawn Ceviche, Avocado Puree, Home Pickled Jalapenos **£9.95**
- Smoked Scottish Salmon, Radish, Apple and Pea Shoot Salad, Lemon Vinaigrette **£9.50**
- Buffalo Mozzarella, Beef Tomato, Pesto, Balsamic Glaze (V) **£9**

Mains

- Roast Sirloin of Local Beef, Beef Dripping Roast Potatoes, Yorkshire Pudding, Veg and Gravy **£18.50**
- Nut Roast with Pistachio, Chestnuts and Cranberries, Yorkshire Pudding, Roast Potatoes, Veg and Gravy (V) **£15.50**
- Slow Roast Pork Belly, Truffle Mash, Apple, Cider and Wholegrain Mustard Sauce, Veg **£16.50**
- Braised Beef Short Rib, Smoked Pancetta, Garlic, Cloves, Juniper, Star Anise and Black Treacle, Crispy Oyster Gremolata, Lemon Buttermilk, Triple Cooked Hand Cut Chips and Pea Shoots (GF) **£18.50**
- Poached Free Range Chicken Supreme, Leek and Saffron Cream Sauce, Sauté Potatoes, Fine Green Beans **£16.50**
- Pan-Fried Sea Bass Fillet With Wild Garlic Pesto, Balsamic Glaze, Crushed New Potatoes, Sauté Spinach, Roasted Vine Tomatoes **£18.00**
- Pearl Barley Risotto with White Truffle, Peas, Asparagus, Rocket and Vegan Parmesan Shavings (V) **£15.00**

Puddings

- Rhubarb and Ginger Crumble, Vanilla Custard **£7.50**
- Banoffee Pie **£7.00**
- Chocolate, Cointreau and Orange Mousse, Chantilly Cream **£8.00**
- Vanilla Crème Brulee, Raspberry Sorbet **£7.00**