

No  
**26**

## MOTHER'S DAY MENU

*Homemade & locally sourced; bread, free range  
& British meat, vegetables, fruit, dairy & eggs*



### STARTERS

**SMOKED SALMON**  
avocado purée, pickled radish,  
sourdough toast, dill oil  
**GF\***

**LEEK & POTATO SOUP**  
chive oil, artisan bread  
**VE\* GF\***

**PARMA HAM & SOMERSET BRIE**  
onion chutney, on focaccia  
**GF\***

**CONFIT DUCK**  
**POTATO CAKE**  
pickled fennel & chicory salad,  
orange & Cointreau gel

**CAESAR SALAD**  
crispy hen's egg,  
romaine lettuce, croutons,  
Caesar dressing,  
parmesan  
**V\* GF\***

### MAINS

**LEMON & HERB ROAST TURKEY**  
pork & apricot stuffing, garlic &  
thyme roast potatoes, seasonal  
vegetables, roast gravy  
**GF\***

**28 DAY MATURED**  
**STAFFORDSHIRE ROAST BEEF,**  
SERVED PINK  
Yorkshire pudding, garlic &  
thyme roast potatoes, seasonal  
vegetables, roast gravy  
**GF\***

**LOCALLY SOURCED**  
**HONEY ROAST HAM**  
crushed new potatoes, seasonal  
vegetables, parsley sauce  
**GF\***

**DUO OF ROAST MEATS**  
lemon & herb roast turkey &  
honey roast ham, pork & apricot  
stuffing, garlic & thyme roast  
potatoes, seasonal vegetables,  
roast gravy  
**+ £2.<sup>50</sup> GF\***

**PAN-FRIED SEABASS**  
potato terrine, sautéed leeks and  
peas, fine beans, chive &  
white wine sauce  
**GF\***

**MUSHROOM &**  
**TRUFFLE RISOTTO**  
king oyster mushroom,  
parmesan crisp, rocket  
**VE\* GF\***

### DESSERTS

**LEMON MERINGUE TARTLET**  
raspberry sorbet,  
raspberry purée

**APPLE TARTE TATIN**  
clotted cream ice-cream  
**VE\* GF\***

**SEMI FREDDO**  
**TIRAMISU**  
mascarpone cream,  
coffee syrup, chocolate tuile  
**V GF\***

**AWARD-WINNING**  
**CHOCOLATE BROWNIE**  
strawberry ice-cream &  
strawberries  
**VE\*GF\***

**CHESHIRE FARM ICE-CREAM**  
choose 3 scoops: vanilla,  
chocolate, strawberries & cream,  
rum & raisin, raspberry ripple,  
honeycomb, mint chocolate chip,  
lemon curd, raspberry sorbet,  
mango sorbet, lemon sorbet

### SIDES

**CAULIFLOWER CHEESE**  
**£5.<sup>50</sup> VE\* GF\***

**YORKSHIRE PUDDING**  
**£1.<sup>95</sup> GF\***

**CREAMED POTATOES**  
**£4.<sup>50</sup> V GF\***

**GARLIC & MOZZARELLA**  
**CIABATTA**  
**£4.<sup>50</sup> VE\* GF\***

**CHEF'S HAND CRAFTED**  
**FRESHLY BAKED BREAD**  
paired with a butter -  
flavoured to compliment  
**£3.<sup>95</sup>**

### ALLERGENS

Please advise us about any allergies or special  
dietary requirements

**V** VEGETARIAN  
**VE** VEGAN

**VE\*** VEGAN ALTERNATIVE AVAILABLE  
**GF** GLUTEN FREE

**GF\*** ADAPTABLE TO GLUTEN FREE

All our food is prepared in an environment  
where: nuts, peanuts, gluten, sesame, milk,  
egg, soya, celery, mustard, lupin, fish,  
molluscs, crustaceans and sulphite  
containing ingredients are used





# No 26

## MOTHER'S DAY MENU

*Celebrate Mother's Day with a collection of dishes created to delight, comfort, and show our deepest appreciation*

**ADULT 3 COURSES £40.00**

**CHILD 3 COURSES £20.00**

**£20** PER PERSON DEPOSIT REQUIRED ON BOOKING