

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,
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
+ £2.50 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
£5.50 VE* GF*

YORKSHIRE PUDDING
£1.95 GF*

CREAMED POTATOES
£4.50 V GF*

**GARLIC & MOZZARELLA
CIABATTA**
£4.50 VE* GF*

**CHEF'S HAND CRAFTED
FRESHLY BAKED BREAD**
paired with a butter -
flavoured to compliment
£3.95

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 2 6

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