

# MOTHER'S DAY MENU Two-course £30 | Three-course £35

# STARTER

# ROASTED VEGETABLE SOUP (V, VG) 9

HAM HOCK TERRINE Red onion marmalade, toasted brioche

#### DUKE'S PRAWN COCKTAIL

Whisky Marie Rose sauce

**BREADED BRIE (V)** Fig, walnut and rocket salad, rhubarb purée

# MAIN COURSE

#### YOUR CHOICE OF ROAST

ROAST SIRLOIN OF BEEF, ROAST LEG OF LAMB, ROAST CHICKEN Yorkshire pudding, roast potatoes, roasted root vegetables, red wine jus

# TRIO OF SEAFOOD 9

Catch of the day, crab, lobster bisque

### **BEETROOT GNOCCHI (V, VG)**

Spinach, toasted almonds

### DESSERT

HOMEMADE TIRAMISÚ 9

Coffee liqueur

### BEA TOLLMAN'S VANILLA CHEESECAKE 💔 🏞

Winter berry compôte

# SELECTION OF ICE CREAM AND SORBETS (V, VG) 9

SELECTION OF LOCAL AND CONTINENTAL CHEESE 9

Biscuits, celery, grapes, chutney

 $\nearrow$  A favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian | (VG) Vegan

• All dishes include products locally grown, caught, reared or produced.

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

A discretionary 12.5% service charge will be added to all food and beverage bills.