

Mother's Day Menu

3 courses for £55

Warm bread and flavoured butter (GFa) (VEa)

Starters

Haggis scotch egg, squash purée, rocket salad (GF)

Sea trout pâté, avocado mousse, toasted sourdough, herb oil (GFa)

Mushroom & tofu parfait, pickled mushrooms, toasted sourdough, caramelised onion chutney (GFa) (VE)

Pork belly, celeriac purée, chorizo jam, crispy leeks (GF)

Soup of the day, warm bread and butter (GFa) (VEa)

Mains

Sunday roasts

Our roasts are served complete with braised red cabbage, maple-glazed root vegetables, duck fat herb-roasted potatoes, truffle cauliflower cheese, a Yorkshire pudding and rich gravy (GFa)

Roast Striploin of Beef (GFa)

Leg of lamb (GFa)

Black garlic stuffed chicken breast (GFa)

Plant-based roast

Vegetable pithier, served complete with braised red cabbage, maple-glazed root vegetables, herb-roasted potatoes and plant-based gravy (GFa)

Stone bass, chorizo jam, cauliflower, samphire, bisque (GF)

Shallot tarte tatin, rosti, Tenderstem broccoli, celeriac (VE) (GFa)

Desserts

Bakewell tart, raspberry & almond crumble, cinder toffee (VE)

Dark chocolate delice, miso, banana & salted caramel (GF) (V)

Apple & rhubarb cheesecake, oat crumble, vanilla ice cream (GF)

British cheese board, artisan biscuits, candied walnuts, celery sticks, grapes, quince & apple chutney (GFa) (V) *£4 Supplement*

Coffee, tea and Petits fours

Chefs selection of delicate, handcrafted sweet bites with artisan tea or coffee (GFa) (VEa) **£6**

Dessert and fortified wines

Zil Cascinone Palazzina Moscato
d'Asti, 2017 Piemonte, Italy, 37.5cl
Bottle £20.95 100ml £7.15

Maison Ginestet Classique
Sauternes, Bordeaux, France, 50cl
Bottle £30 100ml £8.95

Cline Cellars Late Harvest Mourvedre,
2019 California, USA, 37.5cl
Bottle £40 100ml £13.50

Kardos Tokaji Aszú 5 Puttonyos Butella
Reserve, 2017, Hungary, 50cl
Bottle £55 100ml £14.50

Sandeman 10 Yr Old Tawny Port,
Portugal, 75cl
Bottle £45 100ml £8

Sandeman 20 Yr Old Tawny Port,
Portugal, 75cl
Bottle £90 100ml £15.00

After dinner cocktails **£14**

Brandy Alexander

Cognac, Crème de Cacao, fresh cream, nutmeg

White Russian

Finlandia Vodka, Kahlúa, fresh cream

Peacock Espresso Martini

Finlandia Vodka, butterscotch schnapps, coffee liqueur, espresso

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients.

(GFa) dishes that can be adapted to suit a gluten-free diet