

# Mother's Day



## To Start

Wild Mushroom and Chive Soup {GF(if no bread)/Mu/Su Vegetarian}

7.50

Nduja & Mozzarella Arancini, Red Pepper Marinara (G/E/M/Su Vegetarian(Vegan Nduja))

8.00

## Main Course

Lamb shoulder, boned and rolled, smoked with hickory on the Big Green Egg {GF/Su/C/Lu}

24.95

Guinea Fowl with a sherry and rosemary sauce, celeriac fondant {GF/Su/C/Lu}

21.95

Topside of Angus x Hereford Home made horseradish crème fraiche {GF/Su/C/Lu}

22.95

Individual roasted ratatouille Basil crisp balsamic glaze {GF/Su/C/Lu/ Vegetarian}

19.75

All served with Roast potatoes, Assorted buttered greens, Creed, Balsamic roasted parsnips,  
Gravy, Suet pudding Yorkies, Stuffing.

## Dessert

Chocolate tart {G/Mi}

Lemon meringue pie {G/Su/E/Mi}

Sticky Toffee {GF/Mi/E}

8.00

Glass of Kier Royal  
for each Mother

## Little Boots

Kids Roast of choice {GF/Su/C/Lu} 8.50

Mac N Cheese {G/Mi} 8.50

Ice Cream (Vanilla, Chocolate, Strawberry, Salted Caramel) {GF/E/Mi} 4

*We hope you love it here as much as we do! A discretionary 10% service charge will be applied to your bill. Please ask your server if you would like this removed.*