



Mother's Day Menu

2 Courses £31.50 3 Courses £40.95

Starters

French Onion Soup, Gruyere Cheese Crouton *

Spring Tart, Whipped Lemon Feta, Watercress Salsa Verde Vg *

Smoked Salmon, Goats Cheese & Lemon Mousse, Beetroot Carpaccio *

Pork & Prawn Scotch Egg, Asian Dipping Sauce

Duck Pate, Orange Gel, Spiced Plum Chutney, Toasted Bread *

Mains

Roast Glazed Gammon Served with Duck Fat Roast Potatoes, Yorkshire Pudding, Pork Stuffing, Gravy & Seasonal Veg Medley *

Roast Lamb Served with Duck Fat Roast Potatoes, Yorkshire Pudding, Pork Stuffing, Gravy & Seasonal Veg Medley *

Roasted Stuffed Butternut Squash, Served with Roast Potatoes, Yorkshire Pudding, Gravy & Seasonal Veg Medley V Vg *

Coriander & Turmeric Roasted Cauliflower, Charred Aubergine, Tomato Salsa Vg *

Goan Coconut & Tamarind Seabass Curry, Crushed Potatoes with Fenugreek, Tomato & Red Onion *

Nduja, Ricotta, Lemon & Thyme Stuffed Chicken Supreme, Fondant Potato, Tenderstem Broccoli, Peas *

Desserts

Pear & Macadamia Crumble, Custard Vg *

White Chocolate & Cardamon Panna Cotta, Chocolate Feuillentine Base, Chocolate Shavings, Poached Pear, Mulled Wine Syrup V

Vanilla Custard Slice, Strawberry Gel, Strawberry Ice Cream, Strawberry Compote V

Chocolate & Orange Tart, Chantilly Cointreau Cream, Candied Orange, Orange Glaze V *

Scott's G & T, Set Lemon Curd, Gin & Tonic Sorbet, Earl Grey Meringue, Filo & Confit Lemon V

V Can be prepared for Vegetarians

Vg Can be prepared for Vegans

* Can be prepared Gluten Free

Should you have any special dietary requirements or allergies, please inform a member of our Team. Full allergen information is available on request and our chefs are happy to cater for your needs. Whilst we endeavour to maintain the integrity of our produce, please note that our dishes are prepared in a multi kitchen environment

