



## Mother's Day Menu 2025

2 Courses £30 / 3 Courses £35

### Cullen Skink (GF)

Smoked Haddock chowder, with crusty bloomer

### Chicken Liver & Cranberry Pate (GF)

With toasted Barra Gallega, and red onion chutney

### Goats Cheese Brulee (GF) (VE)

With a beetroot puree, and toasted sourdough

### Pan-fried Portobello Mushrooms (GF) (V) (VE)

With a roasted pear puree, toasted walnuts, and Roquefort sauce

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### Roast Topside of Beef (GF)

With a Yorkshire pudding

### Roast Leg of Lamb (GF)

With rich gravy

### Pan Fried Fillet of Sea Trout (GF)

And a smoked chorizo fricassee

### Roasted Root Vegetable Vegan Wellington (V) (VE)

With a shallot and red wine sauce

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### Toffee Caramel Cheesecake (V)

With thunder and lightning ice-cream

### Cheese & Biscuits (V) (GF)

Caramelised Onion Cheddar, Oak Smoked Lancashire, and Cashel Blue, with pickled balsamic onions

### Rhubarb, Rose and Pistachio Crumble (V)

With crème anglaise

### Chocolate and Coconut Tart (V)

With double jersey ice-cream

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### Coffee & Mints

GF – can be made gluten free

VE – can be made vegan

V – vegetarian

