Bistro & Bar

MOTHER'S DAY **MENU**

3 COURSES £23 | 2 COURSES £20

STARTERS

STICKY PEANUT SATAY CHIPOLATAS (N)

Chilli Lime Mayo | Salad

CAULIFLOWER CHEESE SOUP (V)

Rustic Bread | Salted Butter

SALMON AND COD THAI FISH CAKE

Charred Pak Choi | Wasabi Hollandaise

CRISPY BRIE MELTS (V)

Walnut | Apple Salad

PORK AND BLACK PUDDING SCOTCH FGG

Spiced Tomato Chutney

DESSERTS

EGG CUSTARD TART (V)

Raspberry Compote | Spiced Ginger Crumb

STICKY TOFFEE PUDDING (V)

Clotted Ice Cream

CHOCOLATE AND HAZELNUT CHEESECAKE (V) (N)

Chocolate Textures

RHUBARB CRUMBLE (V)

Vanilla Custard

FRUIT SCONE & TEA (V)

Strawberry Jam | Clotted Cream | Butter Pot of Breakfast Tea

MAIN COURSE

ROLLED PRESSED LAMB

Braised Sweet Red Cabbage | Buttered Greens Dauphinoise Potato | Yorkshire Pudding | Rich Jus

60Z STEAK BURGER

Braised Brisket | Monterey Jack Cheese Slaw | Crunchy French Fries

CREAMY GARLIC & WILD MUSHROOM RIGATONI (V)

Spinach | Rocket | Truffle | Cheesy Garlic Ciabatta

PAN FRIFD SFABASS

Chorizo & Cherry Tomato Compote | Sauteed Baby Potatoes | Herb Pesto Rocket Salad

BEER BATTERED COD SANDWICH

Tartare Lettuce | Chunky Triple Cooked Salt & Vinegar Chips | Crushed Peas

ROAST CHICKEN DINNER

Chicken Breast | Roast Potatoes | Honey Roasted Carrot Buttered Greens | Jus | Yorkshire Pudding

10TH MARCH

BOOKING AND PRE ORDERS UPFRONT



ALLERGY AND FOOD INTOLERANCE STATEMENT
Whilst we identify all 14 allergens in our dishes, our kitchen environment does contain all 14 allergens, therefore we cannot guarantee that traces of the 14 allergens are not present within our dishes. If you have a specific question about one of our dishes, please ask a member of our team.