

# MOTHER'S DAY MENU

Set Menu - 2 Courses for £27 or 3 Courses for £32

## APERITIF

Aperol Spritz £8.75

Sapling Vodka Bloody Mary £8.00

Silent Pool G&T £7.00

## STARTERS

Korean Chicken (GF)  
Sticky Korean sauce, kimchi, spring onion

Whole Baked Camembert To Share  
N'duja Butter, Focaccia, Crudites

Pea, Spring Onion and Mint Soup (V)  
Brioche Croutons, Parmesan Salt

Heritage Beetroot Carpaccio (GF, V)  
Feta, walnut and peashoots

Thai Haddock & Sweet Potato Fishcakes (GF)  
Thai Green Coconut Sauce

Salt and Pepper Baby Squid (GF)  
Garlic Aioli

## MAINS

32 oz Cote de Beouf to share (£15pp supplement)  
Triple cooked chips, rocket salad, grilled tomato,  
roasted mushroom, bearnaise sauce

Trio of Roasts  
Rare striploin of beef, pork loin & lamb  
shoulder with all the trimmings

Clam and Squid Scialtelli Pasta  
Chilli, white wine, garlic, parmesan

28 days dry aged Rare Striploin Beef (GF)  
Roasted potatoes, Yorkshire pudding, seasonal  
vegetables

Buddha Bowl (V)  
Edamame beans, cucumber, chickpeas, squash,  
cherry tomatoes, giant couscous, avocado,  
beetroot, pomegranate, sesame seeds, spring  
onion, teriyaki dressing  
**Add:** crispy chicken or feta.

Slow Roasted Shoulder of Lamb  
Garlic & raisin stuffing, roasted potatoes,  
Yorkshire pudding, seasonal vegetables

Vegetable Wellington (V)  
With all the Sunday trimmings

Roasted Lemon & Garlic Chicken Supreme (GF)  
Roasted potatoes, Yorkshire pudding, seasonal  
vegetables

Pan Fried Sea Trout (GF)  
Lemon Risotto, wild garlic & walnut pesto

Slow Roasted Pork Loin  
Crackling, apricot stuffing, roasted potatoes,  
Yorkshire pudding, seasonal vegetables

Add cauliflower cheese (GF) £3.75

Add pigs in blankets £3.75

## DESSERTS

Sticky Toffee Pudding  
Salted caramel ice cream, toffee sauce

Cookies & Homemade Ice cream  
Salted caramel, vanilla, chocolate ice cream  
*Vegan sorbets available*

Belgian Chocolate Brownie (GF)  
Vanilla ice cream

Strawberry Cheesecake (Ve)  
Strawberry coulis

Passionfruit Eton Mess (GF)  
Meringue, Chantilly cream, passionfruit

Hatch Cheese Board (£3 supplement)  
Chef's selection of cheeses, crackers, apple,  
grapes, ale chutney

When you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

(V) – Vegetarian option available. 12.5% optional service charge added to all tables for Mother's Day