



Mothering Sunday 2017

Baked bread & salted butter £2.50

To Begin

Slow cooked mackerel, lemon & cucumber
Shaved pear, crumbled goats cheese & black olive (v)
Pressing of ham hock, red onion marmalade
Leek and potato soup, crème fraîche (v)
Parmesan rice fritter, basil, pine nuts & ruby chard (v)

For Main

Beef, roasties, yorkie pud, carrot & horseradish
Leg of Lamb, spring vegetables, roasties & mint sauce
Pan-fried salmon, pink fir potatoes, white wine cream sauce
Mushroom ravioli, roasted parsnip & garlic cream (v)
Roasted chicken, bread sauce, carrot & roasties

On the Side

Cauliflower cheese
Roasted parsnips, broccoli, Savoy cabbage and carrot

For Pudding

Tiramisu
Set rum custard & rhubarb
Dark chocolate crèmeux & peanut ice cream
Sticky toffee pudding & milk ice cream
Selection of local cheese, grapes & honey

Three courses - £30.00 per person

! Bottomless Bubbles for Mums and other treats included !

- Half price/portion for children under 14.
- Please notify a member of staff of any allergen and dietary requirements.
- A discretionary 10% service charge will be added to your bill.



HAPPY FATHER'S DAY.

Bottomless beer for all dining dads.

1 course for £20.00
2 courses for £25.00
3 courses for £30.00

Baked bread & salted butter £2.50

To Begin

Chilled Salmorejo soup, basil & crumbled Gorgonzola
Thai style chicken salad, peanuts, cashews & lime
Smoked Mackerel rillettes, toasted sourdough & horseradish
Charred asparagus, confit egg yolk, pine & curd
Smoked salmon, caper salad & lemon

For Main

Beef, roasties, yorkie pud, carrot & horseradish
Pork, roasties, apple sauce & carrot
Roast chicken, bread sauce, roasties and carrot
Trout, new potatoes, greens with a shrimp and caper butter
Ricotta gundi, parmesan cream, walnut & endive

On the Side

Cauliflower cheese
Roasted parsnips & broccoli
Savoy cabbage

For Pudding

Dark chocolate & hazelnut delice, white chocolate sorbet
Classic egg custard tart, pine nuts & raisins
Selection of local cheese, lavender honey, grapes & crackers
Pineapple, chilli, lime mango, cashew & coconut
Selection of ice creams
(Pistachio, salted caramel, milk & Oreos)

- Please notify a member of staff of any allergen and dietary requirements.
- A discretionary 10% service charge will be added to your bill. Service charge is distributed to all front of house and kitchen staff.



Coffees & Teas

Americano	£2.50	Cappuccino	£2.80
Espresso	£2.50 / £3.50	Flat White	£3.50
Latte	£2.80	Macchiato	£2.75
Selection of Teas	£2.50	Irish / Liquor Coffee	£6.00

Pudding Wine, Sticky & Port

Moscato d'Asti DOCG, Tenuta L'Illuminata	Bottle £28.00
Banyuls 'Robert Pages', Domaine Madeloc	50cl Bottle £32.00
Coteaux du Layon 'St. Aubin', Philippe Delesvaux,	Bottle £34.00
Sauternes, Château Monteils	100ml - £8.00, 35cl Bottle £26.00
Port Reserva, Ramos Pinto N.V.	100ml - £5.00, Bottle £30.00
Taylor's Late Bottled Vintage Port 2011	100ml - £7.00, Bottle £40.00
Krohn Colheita 1995 Port	Bottle £60.00

Please ask to see our full wine list for additional wines and further information.

Armagnac, Calvados & Cognac

Martell VS ***	£3.20
Boulard La Cuvee Vincent Calvados	£3.50
Janneau VSOP Armagnac	£4.90
Remy Martin VSOP	£4.90
Chateau de Pellehaut Armagnac	£5.70
Hine Fine Champagne	£6.90
Courvoisier XO	£18.00
Remy Martin XO	£20.00

Whisky

Jameson	£2.70
The Famous Grouse	£3.30
Chivas Regal 12	£4.05
Glenmorangie Original	£4.65
Jura Origin	£4.90
Laphroaig 10 y.o.	£6.00
Dalwhinnie 15 y.o.	£6.50
Haig Club	£6.60
The Balvenie DoubleWood	£14.00

Please ask to see our full drinks list if you are looking for something else. Unless stated otherwise, spirit prices are for a 35ml measure, 25ml/50ml is available.

- Please notify a member of staff of any allergen and dietary requirements.
- A discretionary 10% service charge will be added to your bill. Service charge is distributed to the whole team.