



Mother's Day Lunch Menu *30th March 2025*

Aperitif ~ Kir Royale £8.95

"Yorkshire Fizz", Westow Vineyard, Yorkshire Wolds, England Brut or Rose £8.95 125ml/£50.00 bottle

~ 3 courses £55.00 per person ~

Children under 12 years of age £29.95

STARTERS

Tom Kai Thai style soup, lime, coconut & slow roast chicken

Terre del Noce Pinot Grigio Rose, Trentino, Italy £6.75 175ml

Salad of treacle cured salmon, apple, fennel, pomegranate & avocado cream

Quercus Pinot Bianco, Primorska, Slovenia £7.45 175ml

Orzo pasta ragu of wild mushrooms & parmesan

Morance Pionero Chardonnay Reserva, Casablanca, Chile £7.25 175ml

MAIN COURSES

Roast loin of free-range pork & crackling, cider apple puree

Paparuda Regala (white), Romania £7.25 175ml

Slow roast rump of aged beef

GSM (Grenache, Syrah, Mourvedre) Roussillon, France £8.25 175ml

Roasts served with Yorkshire pudding, seasonal vegetables, cauliflower cheese, roast potatoes & gravy

Fillet of slow cooked chunky cod, crushed herb potatoes, dill & prawn sauce

Picpoul de Pinet St Clair, Luvignac, France £8.50 175ml

DESSERTS

Lemon curd & raspberry pavlova

Monsoon Valley Chenin Blanc, Thailand £7.95 75ml

Vanilla crème brûlée

Buitenverwachting Muscat, South Africa £6.95 75ml

Roquefort cheese, chutney & crackers

*Ferreira Port, Portugal £5.95 100ml **OR** Grahams 10 year Tawny Port, Portugal £11.00 100ml*

Service not included

Please inform us of any serious allergies prior to ordering.

Richard is cooking alone in the kitchen but will be working a maximum MPH! Please be understanding of possible short delays during busy periods

