

# MOTHER'S DAY MENU

## 3 COURSE

£42.50

### NIBBLES

#### **Prawn crackers +£5**

Sweet chilli dip

#### **Marinated lemon and herb olives +£4 (v)(gf)**

#### **Warm salted almonds +£3.50 (v)(ve)(gf)**

#### **Breadboard +£8 (v)**

Butter, balsamic & olive oil

Serves 3-5

### STARTERS

#### **Soup of the day (v)(ve\*)(gf\*)**

Focaccia bread and butter

#### **Chicken liver pate**

Brioche toast, red onion chutney,  
parmesan and rocket salad, whipped butter

#### **Confit duck spring roll**

Beansprout and spring onion slaw, plum  
sauce

#### **Smoked salmon (gf\*)**

Lemon and dill cream cheese, granary  
toast, smoked salmon, capers, herb oil

#### **Beetroot and goats cheese tart (v)**

Balsamic glaze, crushed pistachios,  
parmesan & rocket salad

### MAINS

#### **The Queens Double Cheeseburger (gf\*)**

British beef, American cheese, big mac  
sauce, tomato, red onion, pickles,  
shredded lettuce, brioche bun, slaw, fries

#### **Lemon Sole (gf\*)**

Pan fried sole, capers, brown butter,  
parsley, charred lemon, crushed  
potatoes, seasonal greens

#### **Braised beef wellington**

Buttery mash, honey glazed carrots,  
crispy kale, carrot purée, beef gravy

#### **Shepherds Pie (gf\*)**

Seasonal greens

#### **Truffled Mushroom Rigatoni**

Field foraged mushrooms, truffle oil,  
garlic ciabatta, toasted pine nuts,  
parmesan, rocket

#### **chips/fries +£6**

#### **seasonal greens +£5**

#### **house salad +£6**

### ROASTS

#### **British Roast Beef (gf\*)**

Yorkshire pudding, roast potatoes, parsnip  
purée, root crush, glazed carrots, seasonal  
greens, homemade gravy

#### **Roast Chicken (gf\*)**

Yorkshire pudding, roast potatoes, parsnip  
purée, root crush, glazed carrots, seasonal  
greens, sage & onion stuffing, homemade  
gravy

#### **Roast Pork Belly**

Yorkshire pudding, roast potatoes, parsnip  
purée, root crush, glazed carrots, seasonal  
greens, homemade gravy

#### **Sweet Potato, Beetroot, Hazelnut & Smoked Cheese Parcel (ve)**

Roast potatoes, parsnip purée, root crush,  
glazed carrots, seasonal greens, homemade  
gravy

### DESSERT

#### **Sticky Toffee Pudding**

Butter scotch sauce, vanilla ice cream,  
custard

#### **Neapoliton Sundae**

Vanilla, chocolate, strawberry ice cream,  
whipped cream, sprinkles, wafer

#### **Chocolate Fudge Cake**

Dark & white chocolate sauce, fresh  
strawberries

#### **White Chocolate Creme Brûlée**

Homebaked shortbread, fresh raspberries

If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. (gf\*) = Gluten Free on request. Gluten Free & Vegan desserts available on request.  
Please note this is an example menu & dishes are subject to change. Thank you.