

# Mother's Day SET MENU

25.00 for 2 courses 30.00 for 3 courses

Includes live music, tea and coffee

## Starters

### **SWEET POTATO HOUMOUS VG**

with crispy onions and crisp bread

### **SALT AND PEPPER CHICKEN WINGS**

with sweet chilli dip

### **CUMBERLAND SCOTCH EGG**

with crispy onions

### **BANG BANG CAULIFLOWER VG**

with spring onion and chilli



If you have any allergies or intolerances, please speak to our team about the ingredients within your meal when placing your order.

Our dishes are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free.

Our menu does not include allergen information. To view full allergen information, please scan the QR code using your smartphone or tablet.

VG Vegan

V Vegetarian

## Mains

### *Roasts*

### **ROAST SIRLOIN OF BEEF**

with yorkshire pudding and horseradish sauce

### **ROAST CHICKEN**

with yorkshire pudding

### **POT ROAST LAMB SHOULDER**

with yorkshire pudding and mint sauce

### **SLOW ROAST HONEY GLAZED PORK BELLY**

with yorkshire pudding and apple sauce

### **CELERIAC, MUSHROOM AND PEARL BARLEY WELLINGTON VG**

in a creamy cashew nut and porcini sauce, encased in puff pastry

### *Botanist's Favourites*

### **CHICKEN KEBAB**

served with garlic oil

### **CRISPY HALLOUMI KEBAB V**

with a sweet chilli glaze and garlic oil

### **PAN-FRIED SEA BASS**

with gnocchi, tomato, peas and romesco sauce

## Celebrate with one of our Spring Cocktails

### **YUZU AND PEACH COSMO**

Roku Japanese Gin, apple juice, yuzu and peach liqueur

### **JAPANESE SPRING PUNCH**

Haku Japanese Vodka, strawberry liqueur, prosecco, rose and peashoot cordial

*Both available as an alcohol-free option*

## Desserts

### **GINGERBREAD CAKE V**

with banana, rum, black pepper and date syrup, served with vanilla ice cream

### **LEMON TART V**

with raspberry sorbet and crushed honeycomb

### **RASPBERRY AND ALMOND FRANGIPANE TART VG**

with non dairy vanilla ice cream and raspberry coulis