

Available
Saturday 29th &
Sunday 30th
March

Mether's Day MENU

Starters

Gin cured Salmon, spring leaf salad, shaved fennel, cucumber ribbons, house dressing (DF, GF)

Broccoli, pea and mint soup, crème fraiche, country bread (DF, GF*)

Pumpkin tortelloni, cavelo nero, sage butter Parmesan (V*)

Mains

Sea Bass fillet, hassleback potatoes, courgette, lemon and caper dressing (DF, GF)

Roast supreme of Chicken, baby new potatoes, fine beans, seared red peppers, lemon and honey dressing, chive oil (GF)

Goats cheese, shallot and herb tart, seasonal vegetables (V)

Desserts

Tiramisu

Chocolate tart, amerena cherries, dark cherry sorbet

Affagato - traditional ice cream, espresso and amaretti (V, GF)

2 courses £24.95 | 3 courses £28.95

(V) Vegetarian (V*) Vegetarian available on request (DF) Dairy Free (VG) Vegan (VG*) Vegan available on request (GF) Gluten free (GF*) Gluten free available on request

Pre-booking essential
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