

Mother's Day MENU

APPETIZER

Smoked Salmon – Delicately smoked salmon with beetroot, lemon mayo, crisp bruschetta, and a drizzle of dill oil.

Butternut Squash & Lentil Soup (Veggie) – Smooth and comforting, finished with golden croutons and a hint of chilli oil.

Crispy Pork Belly Bites – Succulent pork belly, paired with velvety apple purée and crunchy black pudding crackling.

MAIN COURSE

Pan-Seared Salmon – Served with crushed new potatoes, tenderstem broccoli, vibrant pico de gallo, and a refreshing lime dressing.

Welsh Leg of Lamb – Slow-roasted to perfection, served with rich mint gravy and all the classic trimmings.

Slow-Cooked Beef Brisket – Melt-in-the-mouth tender, accompanied by all the comforting trimmings.

Lemon & Thyme Roasted Chicken – Juicy, oven-roasted chicken breast infused with lemon and thyme, served with all the delicious trimmings.

Wild Mushroom & Spinach Roulade (Veggie) – A golden pastry filled with earthy mushrooms and fresh spinach, served with all the trimmings.

All the trimmings include: Crispy roast potatoes, honey-glazed parsnips, seasonal greens, braised red cabbage, herby stuffing, golden Yorkshire pudding, silky carrot & swede mash, and indulgent cauliflower & broccoli cheese.

DESSERT

Ask your server for today's homemade dessert selection.

Please inform your server of any allergies or dietary requirements before ordering. While we take great care, we cannot guarantee dishes are completely allergen-free. Our team is happy to suggest or adjust dishes to suit your needs.

