

# THANKS MUM

TWO COURSES FOR £22. THREE COURSES FOR £26.  
PLUS MUM GETS A FREE GLASS OF PROSECCO\*.

## STARTERS

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Ham hock and pea terrine  
served with fruit chutney  
and warm ciabatta

Pea and ricotta  
arancini served with  
kaleslaw and pesto (v)

Tomato and basil soup  
served with toasted  
sourdough bread (v)

## MAINS

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Chicken breast in  
a carbonara sauce  
served with Pommes Anna  
potato, tenderstem  
broccoli and carrots

*Suggesting Pairing:*  
Chardonnay,  
The Federalist  
(California)

Chalk Stream trout fillet  
in a Prosecco and lobster  
sauce, served with Pommes  
Anna potato, tenderstem  
broccoli and baby carrots

*Suggesting Pairing:*  
Sauvignon blanc,  
Mud House, Marlborough  
(New Zealand)

Lentil dahl served with  
dukkha spiced squash and  
naan bread (vE)

*Suggesting Pairing:*  
Pair with Pinot noir,  
Wild Ferment, Errázuriz  
(Chile)

## DESSERTS

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Luscious 'Ruby' chocolate  
cheesecake with a  
sprinkling of raspberry  
grit and a dash of  
raspberry coulis

White chocolate tart  
topped with a passion  
fruit glaze served with  
mango coulis and vegan  
vanilla ice cream (vE)

Sticky toffee  
pudding served with a  
scoop of salted caramel  
ice cream (v)

Key: (v) – Suitable For vegetarians    (vE) – Suitable For vegans

OBSERVATIONS: All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.