



MOTHERS DAY

2 course £22 3 Course £26

APPETIZER

Prawn, house cured salmon ,avocado salad.
horseradish & caper dressing [GFO]

Chicken Liver & brandy pate, redcurrant glaze
house chutney & toasted croutes [GFO]

Deep fried breaded brie, chilli jam, rocket salad [V]

Broccoli, spinach soup, toasted almonds, french bread [GFO/V/VE]

ENTRÉE

Roast leg of spring Derbyshire lamb [GFO]

Roast topside of Derbyshire beef [GFO]

Roast breast of chicken [GFO]

All roast served with Yorkshire pudding, roast potatoes, roast onions
and a jug of stock gravy

Pan seared salmon fillet, asparagus sauce, fennel and watercress salad
[GFO]

Heritage beetroot & wild mushroom wellington marmite gravy [VE]

DESSERT

Warm chocolate brownie served with vanilla ice cream

Salted chocolate pot au chocolate [V/GFO]

Old school sherry trifle [V]

Rhubarb panna cotta, strawberry & gin syrup [V/GFO]

Please inform staff of any allergies at time of ordering, or replacements
will be charged for. GFO - Gluten free option VE - Vegan option.

V - Vegetarian