

MOTHERS DAY MENU

Set Menu – 2 Courses for £27pp - 3 Courses £33pp

APERITIF

Aperol Spritz £9.00

Bloody Mary £9.00

Silent Pool G&T £7.85

STARTERS

Pan Seared Asparagus (GF)
prosciutto, wholegrain mustard vinaigrette

Roast red pepper & Tomato Soup (GF, Vg)
Toasted Ciabatta

Deep Fried Brie
Cranberry Aioli

Lamb & Black Pudding Croquettes (GF)
Apple & Mint Salsa

Chicken Liver Parfait
Red Onion Chutney, Sourdough

Roasted Aubergine (GF, Vg)
Mango & Chilli Fricassee, Sour Cream

MAINS

Caesar Salad (GF, Vg)
Baby gem lettuce, anchovies,
croutons, parmesan, bacon
house dressing

Add: Hot smoked salmon, falafel or chicken

Ndjua Lasagna
Seasonal Salad & Garlic Ciabatta

Vegetable Wellington (Vg)
With all the Sunday trimmings

Thai Style Trout (GF)
Pak choi, jasmine rice, crumbled prawn crackers.

Add cauliflower cheese (GF) £4.50
Add Pigs in Blankets £4.50

Trio of Roasts (GF)
Topside of beef, pork loin & lamb shoulder
with all the trimmings

28 days dry aged Rare Topside Beef (GF)
Roasted potatoes, Yorkshire pudding,
seasonal vegetables

Slow Roasted Shoulder of Lamb (GF)
Garlic & Raisin stuffing, roasted potatoes,
Yorkshire pudding, seasonal vegetables

Roasted Lemon & Garlic Spring Chicken (GF)
Roasted potatoes, Yorkshire pudding,
seasonal vegetables

Slow Roasted Pork Loin (GF)
Crackling, roasted potatoes, Yorkshire
pudding, seasonal vegetables

DESSERTS

Sticky Toffee Pudding (GF)
Salted caramel ice cream, toffee sauce

Belgian Chocolate Brownie (GF)
Vanilla ice cream

Apple Tart Tatin
Clotted Cream

Apple & Summer Berry Crumble (GF, Vg)
Vanilla custard

Home-made Ice cream & Cookie
Vanilla, Chocolate & Salted caramel

Six Bells Cheese Board (£3 supplement)
Chef's selection of cheeses, crackers, apple,
grapes, ale chutney