



# MOTHERING SUNDAY

3 COURSE SET MENU £55

## STARTERS

### KING SCALLOPS

GF

CAULIFLOWER PURÉE, CAPER & HAZELNUT BEURRE NOISETTE

### CLASSIC PRAWN COCKTAIL

GF DF

CUCUMBER, SHREDDED ICEBERG, AVOCADO & MARIE ROSE SAUCE

### FISH SOUP

GF DF

RICH TOMATO BASE, HAKE, GREENLAND PRAWNS, MUSHROOMS

### BEETROOT ARANCINI (VE)

DF

FAUX FETA, MICRO LEAF & MINT SALAD

## MAINS

### GRILLED MONKFISH TAIL

GF

CREAMED LEEKS, SPINACH & HAMPHIRE, 3 HERB CRUMB

### VEGGIE SHEPHERD'S PIE (VE)

GF DF

SHITAKE & CHANTERELLE MUSHROOMS, CARROT & PUY LENTILS COOKED IN A RICH VEGAN GRAVY, TOPPED WITH SMOOTH OLIVE MASH AND SERVED WITH TENDERSTEM

### SUNDAY ROASTS:

#### BEEF RUMP CAP, RACK OF LAMB, 1/2 LOBSTER\* OR NUT ROAST (VE)

ROAST POTATOES, CELERIAC PUREE, HONEY PARSNIPS, MISO CARROTS, BUTTERED CABBAGE, SUGARSNAPS, YORKSHIRE PUDDING, RED WINE JUICE (LOBSTER SERVED WITH GARLIC BUTTER). \*£15 SUP ON LOBSTER

### WORKS PLATTER (£10 SUP PP - SERVES 4)

WHOLE LOBSTER, CORNISH COCK CRAB, CREVETTES, GREENLAND PRAWNS, MUSHROOMS, CLAMS, GARLIC & LEMON SILVER ACCHOVIES & COLCHESTER ROCK OYSTERS, SERVED WITH SOURDOUGH BREAD & BUTTER.

## DESSERTS

### STICKY TOFFEE PUDDING

HOT TOFFEE SAUCE, VANILLA ICECREAM

### DARK CHOCOLATE MOUSSE (VE)

GF DF

MANGO COMPOTE

### APPLE & RHUBARB CRUMBLE

PROPER CUSTARD

### SELECTION OF LOCAL CHEESES

SELECTION OF ALDOP & WALKER CHEESES, TOMATO CHUTNEY, CRACKERS

