



— THE —
SPREAD EAGLE

MOTHERS DAY MENU

STARTERS

Torched Figs

Served with Goats cheese mousse, red endive & balsamic glaze (GF/V)

Beetroot Cured Salmon
Served with dill cream (GF)

Butternut Veloute
Served with vegetable crisps & Harissa oil (VE/GF)

Chorizo and Feta Arancini
Served with tomato salsa & baby rocket

MAINS

Roast Beef

Served with Yorkshire pudding, roast potatoes, seasonal vegetables and red wine jue (DF/GF avail)

Roast Pork

Served with roast potatoes, seasonal vegetables and red wine jue (DF/GF)

Poached Cod Fillet

Served with lemon puree, spinach saffron potatoes and pea shoots (GF/DF)

Honey Glazed Cauliflower Steak

Served with creamed carrots, dukkha and chickpeas puree' (GF/contains nuts)

DESSERTS

Rhubarb and Ginger Tart

Served with vegan vanilla ice-cream (DF/VE)

Chocolate Torte

Served with butterscotch sauce and chantilly cream (V)

Strawberry Alaska

Served with bombe and fruit forest compote (GF/V)

Fresh Fruit Salad

Served with blood orange sorbet (GF/VE/DF)

FOLLOWED BY COFFEE/TEA AND CHOCOLATE MINTS

3 COURSE - £35PP 2 COURSE - £30PP

V = VEGETARIAN ~ VE = VEGAN ~ GF = GLUTEN FREE ~ DF = DAIRY FREE
PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES