



Mother's Day Menu

Show mum how much she means to you with a delicious, locally-sourced meal.

£28 - 2 Courses
£34 - 3 Courses and Tea & Coffee

The
seven
stars

EAT • DRINK • SLEEP

Starters

Beetroot Cured Gravadlax (GF)
Horseradish Creme Fraiche & Deep Fried Cappers

Poached Pear, Blue Cheese & Watercress Salad (V) (GF)
Cherry Tomatoes & Caramelised Walnuts

Tomato & Basil Soup (GFO) (VE)
Crusty Bread

Breaded Halloumi Fries (V)
Mixed Leaf & Sundried Tomato Mayo

Porchetta (GF)
Jerusalem Artichoke Pure & Rocket Salad

Mains

Our Farm Roast Lamb & Mint Sauce (GFO)

Our Farm Roast Topside Beef & Horseradish Sauce (GFO)

All roasts are served with Seasonal Vegetables, Cheesy Cauliflower & Leeks, Yorkshire Pudding and Roast Potatoes.

Pan Fried Fillet of Salmon (GF)
Garlic New Potatoes, Baby Spinach & Lemon Butter

Chickpea & Sweet Potato Curry (VE) (GF)
Basmati Rice

Desserts

Flourless Orange Cake (GF)
Whipped Cream & Poached Satsumas

Apple Tart
Vanilla Ice Cream

Passion Fruit Pannacotta (GF)
Passion Fruit Puree

Salted Caramel Cake (VE)
Vanilla Ice Cream

Cheese & Biscuits (GFO)
Grapes, Celery & Chutney

V - Vegetarian, VE - Vegan
GF - Gluten Free, GFO - Gluten Free Option
Please inform a member of staff of any allergies.

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