

MOTHER'S DAY

Sunday 10th March

Three course lunch **39.95**

Aperitif: A glass of Laurent Perrier Champagne 13.95

FOR THE TABLE

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| <i>Artisan bread with English butter</i> | 4.5 |
| <i>With extra virgin olive oil and balsamic reduction</i> | 5 |
| <i>Mixed Italian olives</i> | 5.5 |

STARTERS/LIGHT BITES

Scotch Smoked Salmon & Atlantic Prawns*1/2/3/4/10

Smoked salmon ringlet served with peeled Atlantic prawns, onions and caper berries

Soup of the Day (vg) *1/3/10

Cream of roasted bell pepper and vine tomato soup served with rosemary croutons and basil oil

Boatyard's Chicken, Wild Mushroom and Red onion Tartlet *1/3/10

Served on a crispy mixed leaf salad and rounded with house dressing

Lollipop & Mango Chilli Prawns *1/3/4/10

Skewered Atlantic King prawns coated in mango & chilli on a bed of baby leaf salad and sweet chilli dressing

Bologna Mortadella *1/7/8

Served with fresh burrata, rocket leaf salad and topped with pistachio crumb

MAINS

Aberdeen 28 day matured Roast Sirloin of Beef *1/3/7/10

Served with Maris Piper roast potatoes & seasonal vegetables topped with red wine gravy

Chicken Supreme *1/3/7/10

Roasted breast of chicken served with crunchy roast potatoes, stuffing and seasonal vegetables

Vegan Nut Roast *1/7/8/10

Served with roast potatoes, seasonal vegetables and vegan gravy

Marsh fed Shank of Welsh Lamb *1/7/9/10

Braised lamb shank in a rich red wine jus with crunchy roast potatoes and seasonal vegetables

All of the above come with Yorkshire pudding, cauliflower cheese and honey roasted parsnips

Grilled Wing of Clacton caught Skate *1/2/4/7/9 *subject to availability*

with caper Beurre Noisette and skinny fries

Lobster and Crab Tortiglioni *1/2/3/4/7/9

Freshly made Tortiglioni stuffed with lobster and crab meat in a creamy smoked salmon and caviar duo sauce

DESSERTS

Mum's Favourite Classic Italian Tiramisu (contains nuts) *1/7/8

With hazelnut chocolate sauce, Oreo crumble and Rossi vanilla ice cream

White Chocolate Blondie *3/6/7/8

Topped with Terry's Chocolate Orange sauce and white chocolate ice cream

Dessert of the Day

Please ask your waiter for details of today's Dessert of the Day

A Platter of British and European Cheeses * 1/7/9/11/12

(£6 supplement)

Served with a selection of crackers, fresh grapes, celery, and figs

ALLERGEN INFORMATION

Please let a member of staff know any allergen or dietary requirements you may have

***Allergen Codes as follows**

1 Gluten 2 Crustacean 3 Egg 4 Fish 5 Peanuts 6 Soybeans 7 Lactose 8 Nuts 9 Celeriac 10 Mustard 11 Sesame 12 Sulphur Dioxide & Sulphates 13 Lupin 14 Molluscs

Other Information

Children's options are available. All prices are inclusive of VAT. Items subject to change.

A discretionary 10% service charge will be added to your bill.