

# SIX

## Mother's Day

### TO BEGIN

#### Pan Seared Scallops (GF)

Served 3 ways - Pea Mint Purée,  
Creme Fraiche, Garlic Butter

#### Parmesan Arancini

Pomodoro Sauce

#### Crab and Avocado Salad (GFO)

with Sourdough

#### Whole Burrata (V, GFO)

Tomato Caponata, Wild Rocket,  
Chargrilled Sourdough Toast

#### Salt and Pepper Squid

Lime Mayonnaise

#### Vegan Greek Cheese and Mulled

Beetroot Salad (VG, GF)

Chicory, Watercress, Chimichurri

### MAINS

#### Slow Cooked Roast Beef (GFO)

Rosemary Potatoes, Tenderstem Broccoli,  
Honey Roasted Rainbow Carrots,  
Yorkshire Pudding, Gravy

#### Gloucester Old Spot Crispy Pork Belly

Rosemary Potatoes, Tenderstem Broccoli,  
Honey Roasted Rainbow Carrots, Yorkshire  
Pudding, Gravy

#### Norfolk Roasted Half Chicken (GFO)

Rosemary Potatoes, Tenderstem Broccoli,  
Honey Roasted Rainbow Carrots, Yorkshire  
Pudding, Gravy

#### Chestnut Seed Roast (V, VGO)

Rosemary Potatoes, Tenderstem Broccoli,  
Honey Roasted Rainbow Carrots, Yorkshire  
Pudding, Gravy

#### Seabass (GF)

Cheese and Chive Mash, Rainbow Carrots,  
Tenderstem Broccoli, Parsley Butter

### DESSERTS

#### Cheese Plate (V, GFO)

A selection of British Cheeses, Chutney and  
Crackers

#### Passionfruit Crème Brûlée (V, GF)

#### Biscoff Sundae (V)

Vanilla Ice Cream, Biscoff Sauce, Fresh  
Cream and Lotus Biscoff Biscuit Crumbs

#### Chocolate and Coconut Tart (GF, VG)

Mango Sorbet and Coulis  
*Contains Mixed Nuts*

#### Vanilla Cheesecake (V)

Fruit Compote

#### Irish Cream Trifle (V)

Contains Baileys Irish Cream

**3 COURSES: £58.00 PER PERSON**

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option Available  
(GF) Gluten Free | (GFO) Gluten Free Option Available

£20 PER PERSON NON-REFUNDABLE DEPOSIT REQUIRED TO SECURE RESERVATION  
A DISCRETIONARY SERVICE CHARGE OF 12.5 % IS ADDED ON TO THE FINAL BILL