

— happy —
MOTHER'S
— day —

2 Courses £22.95

MENU

3 Courses £27.50

STARTER

Wild mushroom soup, rosemary croutons (v)

Cajun spiced calamari, papaya & pomegranate salsa

Slow cooked belly pork, celeriac puree, spicy apple compote

Crayfish & avocado cocktail, lobster mayonnaise, buttered brown bread

Pan seared pigeon breast, cauliflower puree, crispy shallots, port jus

Roasted vegetable & butterbean tartlet, bitter leaf salad, chipotle oil (vg)

Asparagus spears, poached hen's egg, hollandaise sauce (v)

MAIN

Selection of roast dinners with giant Yorkshire puddings and all the trimmings:

✿ Roast pork ✿ ✿ Roast rump of lamb ✿

✿ Roast topside beef ✿ ✿ Rosemary & lemon roasted poussin ✿

✿ Baked aubergine, lentil, blue cheese & toasted hazelnut casserole (v) (Available as [vegan](#))

✿ Roasted tofu & butternut squash terrine (v) (Available as [vegan](#))

Seared salmon fillet, slow roasted heritage tomato salad, basil leaves, croutons, sun blushed tomato & spring onion pesto

Potato gnocchi, petit pois, minted broad beans, asparagus tips, cream & feta sauce (v)

Beer battered fillet of cod and chips, mushy peas,
tartare sauce, Maldon sea salt, sherry vinegar

Hake fillet, baby potatoes, samphire, caper butter

Chargrilled roasted chicken breast, pine nuts, broccoli florets, creamy gorgonzola linguine

The famous Metropolitan burger, 28 day aged chargrilled beef, bacon, burger sauce,
cheddar or stilton, caramelized onion focaccia, homemade chips

Braised beef cheeks, creamy mash potato, kale, porcini mushroom gravy

DESSERT

Apple & raspberry crumble, crème Anglaise

Strawberries & cream sundae

Sticky toffee pudding, butterscotch sauce, sticky toffee ice cream

Selection of local cheese's, chutney & artisan biscuits

Baked Oreo cheesecake, double chocolate ice cream

Selection of Cheshire Farm ice creams & gluten free sorbets