

# Mother's Day Menu

2 Courses £29.50 | 3 Courses £37.50

## APPETISERS (for 2)

Mixed Olives £4  
Baked Welbeck Focaccia, Hummus, Toasted Sesame Seeds £8.50

## STARTERS

Roast Cauliflower Soup  
Crushed Almonds, Baked Welbeck Bread (gf\*) (v)  
Free Range Duck Liver Parfait  
Quince Pear, Wasabi Nuts, Chargrilled Welbeck Sourdough (gf\*)  
Seasonal Mushrooms on Toast  
Wilted Wild Garlic, Shaved Parmesan, Crispy Tarragon (v) (gf\*)  
Chicken & Leek Terrine  
Black Pudding Fritter, Tea Soaked Prunes, Balsamic Potato Crisps  
Dressed Prawn Salad  
Gem Lettuce, Chilli Mayo, Blood Orange, Focaccia Croutons (gf\*)  
Crispy Tomato & Crab Arancini  
Saffron Aioli, Samphire & Parmesan

## MAINS

Roast Cod Fillet  
Grilled Purple Broccoli, Warm Tartare Butter Sauce, Creamed Potato (gf)  
Confit Duck Leg  
Braised Red Cabbage, Celeriac Puree, Rhubarb, Red Wine Sauce (gf)  
Potato Gnocchi  
Romesco Sauce, Wild Garlic, Toasted Hazelnuts (v) (gf)  
The Radcliffe Burger  
Sesame Bun, Pancetta, Mature Cheddar, Tomato Relish, Lettuce, Gherkin, Fries (gf\*)  
Five Spice Butternut & Goats Cheeseburger  
Sesame Bun, Gem, Gherkin, Tomato Relish, Fries (gf\*) (v)  
Chargrilled Flat Iron Steak (£3 Supplement)  
Fries, Roast Tomato, Mushroom, Rocket Salad (gf\*) *Add Peppercorn or Cropwell Bishop Stilton £3.50*

## ROASTS

Roast Chicken, Roast Potatoes, Yorkshire Pudding, Gravy, Seasonal Vegetables (gf\*)  
Rump of Beef, Roast Potatoes, Yorkshire Pudding, Gravy, Seasonal Vegetables (gf\*)  
Free Range Pork Belly, Roast Potatoes, Yorkshire Pudding, Gravy, Seasonal Vegetables (gf\*)  
Broccoli & Stilton Bread Pudding, Roast Potatoes, Yorkshire Pudding, Gravy, Seasonal Veg (v)

## SIDES (for 2)

Fries £3.95, Garlic Buttered Broccoli £4.95, Honey Roast Parsnips £4.95  
Green Beans £4.95, Truffle & Parmesan Fries £4.95, Cauliflower Cheese £5.95

## DESSERTS

Chocolate Tart  
Candied Walnuts, Amaretto Cream, Salt Caramel (v)  
Vanilla Arctic Roll  
Passion Fruit, Chocolate Mousse, Meringue & Basil (v)  
Steamed Ginger Sponge  
Poached Rhubarb & Custard (v)  
Blood Orange & Sherry Trifle  
Custard, Almonds, 100's & 1000's (gf\*)  
Sticky Toffee Pudding  
Muscovado Caramel Sauce, Vanilla Ice Cream (v)  
Cropwell Bishop Stilton & English Brie  
Celery, Chutney & Biscuits (gf\*)  
**vegetarian (v\*) vegetarian on request**  
**(gf) no gluten ingredients (gf\*) gluten ingredients can be omitted.**  
**We cook with all allergens in our kitchen, we cannot eliminate the risk of cross contamination. Please speak with the team regarding allergies/dietary requirements.**