

FOODWELL MOTHER'S DAY

12 – 9PM | 2 COURSES £25 | 3 COURSES £30

STARTERS

ENGLISH SWEET ONION SOUP

Truffled Welsh rarebit toastie

FLATBREAD

Roasted garlic, sundried tomato and percorino cheese

WHIPPED BURRATA

Crushed tomatoes, preserved lemon, pine nuts, basil oil and charcoal flatbread **VG** **N** **GF**

FOODWELL PRAWN COCKTAIL

Prawns, bloody mary jelly and pickled cucumber **GF**

PLANNT SHIITAKE MUSHROOM PARFAIT

Red wine reduced shiitake mushroom, blueberry puree and linseed shard **VG** **N** **GF**

SATAY CHICKEN SKEWERS

Peanut penang sauce and sour Thai slaw **N**

ROASTS

SLOW ROAST SIRLOIN OF BEEF

Giant Yorkshire pudding

TRADITIONAL ROASTED FREE-RANGE CHICKEN

Lemon, thyme and wild garlic butter **GF**

ROAST PORK LOIN

Crackling, apple and vanilla compote **GF**

ROASTED LOCH DUART SALMON

Lychee pineapple and red coconut curry **GF**

PLANNT VEGAN CAULIFLOWER SHAWARMA

Coconut yoghurt, pine nuts, pomegranate and rose **VG** **N** **GF**

SHARING VEGETABLES

ROASTIES **VG**

MIXED GREENS **VG**

ROASTED HERITAGE CARROTS **VG**

CHARGRILLED HISPI CABBAGE **VG**

CARROT AND SWEDE MASH **VG**

DESSERTS

COCONUT BLACK RICE PUDDING

Sweetened vanilla black rice, coconut milk, sweet miso, exotic fruits **V** **GF**

PLANNT VEGAN CHOCOLATE BROWNIE

Peppermint & buckwheat brownie, aquafaba meringue, chocolate ice cream **VG** **N** **GF**

ICED LEMON MERINGUE PARFAIT

Candied fennel and caramel **V**

STICKY PARSNIP PUDDING

Granny smith apple purée and sorbet, parsnip crisp **V**

MANGO SET CREAM

Passion fruit, Greek yoghurt & mango sorbet **V**

Vegetarian **V** Vegan **VG** Contains nuts **N** Gluten free **GF**

Please make your server aware of any allergies or intolerances