

Mother's Day Lunch

2 courses: £40 | 3 courses: £45

A glass of Searcys signature rosé Champagne

Starters

Searcys smoked salmon, mustard dill dressing, pickled radish

Ham hock terrine, piccalilli, sourdough

Pickled beetroot salad, roast hazelnuts, sorrel (v)

Warm goat's cheese and red onion chutney tart, foraged leaves, house dressing (v)

Mains

Roast sirloin of beef, Yorkshire pudding, ale gravy
Roast chicken breast, Yorkshire pudding, bread sauce, ale gravy
Grilled sea bass fillet, fennel, lemon and hollandaise sauce
Wild mushroom Wellington, tomato and basil passata (v)

All served with: Cauliflower cheese, seasonal vegetables, and roast potatoes

Puddings

Black Forest delice, kirsch cream, cherry compote
Lemon tart, raspberry, crème fraiche
Malted bread pudding, peanut caramel, vanilla ice-cream
Sherry and berry trifle, Chantilly cream, toasted almonds

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please let us know. We would love to tell you what's in our food to assist you with your choice. (V) Suitable for vegetarians.

