

Est
**THE
WATERING
CAN**

L18

Mother's Day

3 course meal with fizz
and nibbles, live music

£40pp

We operate a kitchen where all of the 14 major allergens are present. As such we can not 100% guarantee your food will be free from allergens.

Vegan (VG) Vegetarian (V) Gluten Free (GF) Contains nuts (N)



Lunch

NIBBLES

Gordal Olives (VG)(GF)

Sourdough bread, homemade crackers, whipped brown butter (V)(N)

Glass of Prosecco Rose "Aregeo" Ruggeri Brut 2021

STARTER

Pan fried scallops with their coral, sweetcorn puree, charred sweetcorn, nduja butter (GF)

Charred heritage carrot, carrot purée with ras-el-hanout, vegan labneh, pickled radish, toasted pumpkin seeds and chermoula (VG)(GF)

Chicken tikka skewers, red onion and mooli salad, mango chutney, raita dressing on a flatbread (GF available)

Whipped vegan feta, charred tender stem broccoli, chilli jam, toasted flaked almonds (VG)(GF)

MAINS

Pan fried seabream fillet, steamed Menai mussels, Spring vegetables with a bouillabaisse broth (GF)

Chicken supreme, in a tarragon, white wine, cream sauce, pont-neuf potatoes and asparagus wrapped in Parma ham (GF)

Lamb rump, pommes mousseline, green vegetable medley with mint butter, red wine jus (£4 supp) (GF)

Wild mushroom and black truffle orzo pasta with a vegan parmesan crisp (VG)

DESSERT

Chocolate clementine torte with Chantilly cream (V)(GF)

Sticky toffee pudding with Madagascan vanilla ice-cream (V)

Keith's boozy sherry fruit trifle (VG)

