

A decorative border of various flowers and foliage surrounds the central text. In the top left, there are red and white flowers. In the top right, there are purple flowers. In the bottom left, there are blue flowers and a small orange butterfly. In the bottom right, there are white and pink flowers.

Est

# THE WATERING CAN

L18

# MOTHERS DAY



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Four courses and a glass of fizz, live entertainment - £46 per person.

## ARRIVAL

Il Caggio rose prosecco (vg)

Homemade focaccia & sourdough crisp bread (vg, n)

Whipped brown butter (v, gf) | Gordal Olives (vg, gf)

## STARTER

Chicken satay skewers, mooli salad, pickled veg, chapati (n, gf available)

Smoked salmon, grapefruit, fennel, and pomegranate salad, in a lime, chilli & dill dressing, with crème fraiche, salmon roe & a sourdough crisp bread (n, gf available) - £4 supp

Spiced portobello mushrooms, butterbean mash, chickpea crumb (vg, gf)

Whipped cave-aged goat's cheese, roasted red grapes, candied walnuts & a sourdough crisp bread (v, gf available)

## MAINS

Free range chicken supreme, chestnut mushrooms, pommes mousseline, green beans, marsala wine jus (gf)

Boeuf bourguignon, topped with Duchess potato, with buttered vegetable medley (gf)

Pan fried seabass fillet, Menai mussels in Thai green curry with fragrant jasmine rice (gf)

Aubergene parmigiana stack (vg, gf)

## DESSERT

Booze soaked pear & sticky toffee pudding with toffee sauce and vegan cream (vg)

Lemon posset, limoncello gel, lemon curd, meringue crumb (v, gf)

Salted caramel and dark chocolate ganache tart with Chantilly creme (v)

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## ALLERGENS

Please note: Dishes may contain hidden allergens and the full ingredients may not be listed on the menu above. Without prejudice, it is your responsibility to notify us if you have any allergies or intolerances.

We operate a kitchen and bar area where any of the main fourteen allergens may be present.

Contains nuts (n) | Vegan (vg) | Vegetarian (v) | Gluten Free (gf)

