

Est
**THE
WATERING
CAN**

L18

4 COURSE - SET MENU, FIZZ, LIVE MUSIC - £49PP

PERFECTLY PAIRED WINE FLIGHT £35PP

Mother's Day

LUNCH

Celebrate Mother's Day with a Luxurious afternoon meal at The Watering Can.

Treat your loved ones to an elegant four-course meal in our enchanting setting, complete with nibbles and fizz on arrival, live music, and a menu crafted from the finest seasonal ingredients.

We care deeply about the food that we source and prepare for you. We spend a considerable amount of time and effort to source local, seasonal, artisan, higher welfare, sustainable and free range products wherever possible.

Our meats are premium, award winning products, that are exclusively selected from higher welfare U.K. farms, ensuring traceability and exceptional quality.

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APERITIF

Il Caggio Prosecco - Venice, 12% ABV | Elderflower Spritz, 0% ABV

SNACKS

Selection of Homemade Artisan Breads & Crackers
Served with whipped brown butter finished with Anglesey flaky sea salt (n)

STARTERS

Chicken Tikka Skewers
Chargrilled chicken skewers marinated in fragrant spices, served with mango chutney, crisp mooli, herb salad, warm flatbread and cooling yoghurt dressing (n)

Wild Mushroom Parfait
Velvety wild mushroom parfait with crispy enoki mushrooms, a hint of truffle oil and lightly toasted mini brioche (v)(n)(gfo)

IPA Cheese Fondue
IPA-infused cheese fondue served with homemade piccalilli, toasted crispbread and pickled vegetables (v)(n)

Beetroot Hummus
Silky beetroot hummus with salt-roasted beetroot, toasted seeds, aromatic dukkah and extra virgin olive oil, served with flatbread (vg)(n)(gfo)

MAINS

Pan-Fried Line-Caught Seabass
Crispy-skinned seabass with buttered tartare potatoes, tenderstem broccoli, slow-roasted cherry tomatoes, and lemon herb butter (gf)

Goosnargh Chicken Supreme
Chicken supreme with sautéed wild mushrooms, seasonal greens, creamy pommes purée and a rich masala jus (gf)

Boeuf Bourguignon
Classic French beef stew slow-braised in red wine with pearl onions, smoked bacon lardons, and mushrooms, served with silky pommes purée, glazed heritage carrots and seasonal greens (gf)

Chestnut, Hazelnut & White Bean Nut Roast
Refined nut roast with fondant potato, carrot purée, tenderstem broccoli and a red wine and thyme reduction (vg)(n)(gf)

DESSERTS

Lemon Posset
Delicately set with a bright citrus finish, served with buttery shortbread and candied lemon zest (v)(gfo)

Chocolate Ganache Tart
Rich dark chocolate ganache tart finished with cocoa nibs and a touch of sea salt, served with vanilla mascarpone (v)

Vegan Apple Crumble
Spiced apples topped with a golden oat crumble, served with vanilla plant-based custard (vg)(gf)

ALLERGENS

Items are prepared in a kitchen where all of the major food allergen groups are present. As such, we can not 100% guarantee our food will be free from allergens. Please inform your server if you have any allergies, or, intolerances.

Key: (v) Vegetarian | (vg) Vegan | (n) Contains nuts | (gf) Gluten friendly | (gfa) Gluten friendly available