

WIVETON BELL

MOTHERS DAY MENU

TO START

Black Shuck Gin & Cucumber Cured Trout 11

Compressed cucumber, pickled radish, basil crumb GF/DF

French Onion Soup 8.5

Garlic & gruyere cheese focaccia, chive DFA/GFA

Duck Liver Parfait 10

Blackberry consomme, pancetta crumb, toasted sourdough GFA

Courgette, Spelt & Cumin Fritter 8.5

Cashew nut & parsley salad, dressed courgettes, herb oil VG/N/DF

Tempura Soft Shell Crab 10

Onion & coriander slaw, avocado puree DFA/GF

MAIN COURSE

Dry Aged Angus Beef Sirloin, Horseradish Sauce 21

Braised Lamb Shank on the Bone, Mint Sauce 24

Swannington Pork Belly, Apple Sauce 18

Thyme & rosemary roast potatoes, braised red cabbage, honey roasted carrots, parsnips, seasonal greens, yorkshire pudding, gravy GFA/DFA

Wild Garlic Risotto 19

Asparagus, chive, parmesan V/VG/DFA/GF

Butter Poached Halibut 26

Pomme puree, confit leek, vanilla beurre blanc, crispy seaweed DFA/GF

Beer Battered Line Caught Haddock 16

Triple cooked chips, tartare sauce, mushy peas GFA/DF

v Vegetarian *vg* Vegan *gf* Gluten Free *df* Dairy Free *n* Contains Nuts *dfa* Dairy Free Available *gfa* Gluten Free Available
Please let a team member know of any allergies or dietary requirements