

MOTHER'S DAY - SET MENU

35- for two courses or 40- for three courses



STARTERS

Soup of the day **GF** **VE**

Individual Baked Camembert **GF**
With Kentish hot honey and toasted sourdough

Gravlax with Rye Bread **GF**

Pressed Ham Hock Terrine **GF**
With Tracklements Piccalilli and
toasted sourdough

Crayfish & Prawn Salad **P** **GF**
2- Supplement

ROASTS

Accompanied with Kentish King Edward Potatoes, Yorkshire Pudding*, Roast Root and Seasonal Vegetables, Kentish Cauliflower Cheese* and Red Wine Jus (or White Wine Sauce for the Salmon)

* not gluten free or vegan

Traditional Roast Beef **GF**

8-Hour Slow Braised British Lamb Shank

Slow Roasted Free-Range East Sussex Pork Loin **GF**

British Roast Gammon **GF**

Oven Roasted Scottish Salmon **P** **GF**

Vegan Roast of the Day **VE**

PUDDINGS

Kentish Apple crumble **V**
With custard

Millionaires Slice **V**
With salted caramel ice cream

New York style cheesecake **V**

Vegan Sticky Toffee pudding **VE**
With ice cream

Warm Vegan Salted Caramel Chocolate
Brownie **VE** **GF**
With vegan ice cream

- V** Suitable for Vegetarians
- VE** Suitable for Vegans
- VE** Vegan on Request
- GF** Gluten Free
- GF** Gluten Free on Request
- P** Suitable for Pescatarians

We all deserve a treat!

Cafe Nucleus No 5 8.5-

Laurent-Perrier la Cuvée Brut champagne 14-