

Mothering Sunday

27th March Bookings 1pm or 3.00pm

3 Courses £35

STARTERS

Chicken liver and duck pate, onion chutney, brioche toast, plum salad

Tiger prawn fitters, sweet chilli jam, Asian salad, crispy wanton

Minestrone soup, basil pesto and parmesan, buttered granary bloomer (v)

Baked brie, red onion and thyme tartlet, rocket and sun blushed tomatoes (v)

MAIN COURSES

Slow roast beef brisket, red wine and onion gravy, Yorkshire pudding, roast carrot, steamed broccoli, creamy mash and roast potato

Slow roast belly pork stuffed with sage and apple, braised red cabbage, apple puree, roast carrot, crackling, roast potato and seasoned Yorkshire pudding

Fillet of seabass, beurre blanc velouté, samphire, char grilled baby gem, queenie scallops, tomato oil

Chick pea and sweet potato filo "pasty", lentil dhal, coriander and mango chutney

DESSERTS

Brioche and sultana bread and butter pudding, vanilla custard

Biscoff cheesecake, biscoff icecream

Lemon curd crème brulee, raspberry shortbread

Baked chocolate pudding, salted caramel sauce, vanilla pod icecream

For special dietary requirements or allergy information, please speak with our staff before ordering

Riley's

at

The

Potting Shed

Coffee Shop and Bistro

