

# **bbar**

## MOTHER'S DAY MENU

Available from 17th - 19th March  
Two-course £32 | Three-course £40

### STARTERS

**CARROT AND BUTTERNUT SQUASH SOUP (VE)**

*Bread rolls*

**PAN FRIED SCALLOPS, ASPARAGUS LEMON RISOTTO**

**SMOKED SALMON EGGS BENEDICT**

**STILTON & THYME SOUFFLÉ**

**GRILLED LAMB BROCHETTE**

*Tomato, cucumber and coriander salad*

### MAIN COURSES

**PASTA PRIMAVERA**

*Broccoli, asparagus, carrots, peas, onion, courgette, mushroom, garlic, cherry tomatoes, fresh basil, Parmesan cheese and dash of double cream*

**BBQ PANCETTA PRAWN SALAD**

*Avocado, roasted tomatoes, avocado mayo, mixed leaves*

**GRILLED SEA TROUT**

*Tender stem broccoli, roasted pistachios, Genovese panissa*

**BUTTER CHICKEN BUNNY CHOW (VE)**

*Fragrant rice, sambals and Mrs Ball's Chutney*

**BEEF WELLINGTON**

*Sauté spinach, Chantenay carrots, Parmesan triple cooked chips*

### DESSERTS

**LEMON TART**

*Mascarpone*

**COCONUT PANNACOTTA (VE)**

*Berry compote*

**CHOCOLATE FONDANT**

*Vanilla ice cream*

**CREAMY RICE PUDDING**

*Caramelised pistachio, salted caramel sauce*

**APPLE & SOUR CHERRY STRUDEL**

*Custard*

(ve) vegan

Available for lunch and dinner with a £10 deposit per person. Booking via DMN is essential.

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies. If you are allergic to any ingredients or have any dietary restrictions please inform your waiter who can provide you with a list of allergens contained in our dishes. A discretionary 12.5% service charge will be added to your final bill. Prices are inclusive of VAT at the current standard rate.