

Mr Thomas's Chop House

MOTHER'S DAY

2 courses £28 // 3 courses £34

Pink Fizz / French Martini / Wine / Soft Drink on arrival.
Sunblush Tomato and Olive Focaccia for the table.

Starters

Creamed Wild Mushrooms on Toast - w/ mushroom puree and truffle oil (v- can be vegan upon request).

Seasonal Soup - w/ warm sourdough and whipped herb butter (can be gf).

Braised Ox Cheek Scotch Egg- w/ smoked chilli mayo.

Spiced Crab Cake- w/ chilli jam and avocado creme.

Main Courses

Half Roast Chicken / Sirloin of Beef / Pork Belly / Wild Mushroom Wellington (ve) - all served with seasonal greens, carrot & swede mash, roast potatoes, Yorkshire pudding and gravy (gf). With Cauliflower cheese for the table.

Herb Crusted Cod Loin- w/ crushed new potatoes, garlic butter, salsa verde and roasted vine tomatoes.

Our Famous Corned Beef Hash- 10 days in the making to our own secret recipe, topped w/ a soft poached egg & crispy bacon (gf).

Desserts

Chocolate Fondant- w/ salted caramel ice cream.

Sticky Toffee Pudding- w/ butterscotch sauce & honeycomb ice cream.

Rhubarb Crumble- w/ vanilla ice cream (ve/gf).

Amaretto Tiramisu- topped w/ dark chocolate flakes.

British Cheeseboard (+£3)

To Finish

Homemade chocolate truffles | Teas & Coffees for the table

Before ordering, please speak to our staff if you have any allergies or intolerances and a staff member will come over to discuss your options. Although extreme care is taken, we cannot guarantee that any allergen ingredients will not be found in our food. Please note a discretionary service charge may be added to your bill, if you are unhappy with this it can be removed.