

MOTHER'S DAY

AT THE TICKLED TROUT

3 courses 45.00

WHILE YOU WAIT

Balfour Brut Rosé 10.50

Leslie's Reserve Gold NV 8.00

STARTERS

Prawn cocktail, iceberg lettuce, apple & Marie Rose

Wild mushroom arancini & cherry tomato sauce (ve)

Spiced tomato & red pepper soup, toasted sourdough (v)

Scallops, roasted cauliflower purée & parmesan crisps

Beef tartare, quails egg, cornichons, pickled onions & mustard mayonnaise

Chicken liver pâté, chutney, toasted sourdough

MAINS

Dry aged beef, rosemary & garlic rub (gfo)

Garlic & Rosemary studded leg of lamb, mint sauce (gfo)

Roasted pork loin, sage & onion stuffing (gfo)

Parsnip & rosemary nut roast, (gfo/v/veo)

All served with garlic & rosemary roast potatoes, braised red cabbage, seasonal vegetables, Yorkshire puddings & gravy

Herb crusted cod loin, champ mash & cavolo nero, Beurre Blanc

Mushroom Wellington, Hasselback potatoes, glazed root vegetables, garlic & thyme jus

DESSERTS

Cinnamon spiced apple crumble, vanilla ice cream (veo,gf)

Brandy crème brûlée, shortbread

Chocolate brownie, chocolate ice cream

Sticky toffee pudding, toffee sauce, homemade custard (v)

Kentish cheese plate, crackers, grapes, celery, chutney (v)

3 scoops of Hackney Gelato ice cream or sorbet (gf/ve)

www.thetickledtrout.com | [@thetickledtroutmaidstone](https://www.instagram.com/thetickledtroutmaidstone)

If you suffer from allergies, please let a member of staff know before ordering.

We offer gluten-free and vegan options.

A discretionary service charge of 10% will be added to your bill.