

## MOTHER'S DAY MENU

2 Courses 38.50 | 3 Courses 47.50

Children 12 and under can enjoy half price on both  
our 2-course and 3-course menu options

## STARTERS

## Roasted Red Pepper Soup (v, vg, gfo)

*Served with warm salt crusted sourdough bread*

## Bloody Mary Prawn Cocktail (gfo)

*Served with cos lettuce and toasted ciabatta*

## Caprese Bruschetta (v, gfo)

*Toasted focaccia, topped with fresh tomato, mozzarella, basil, pesto, and extra virgin olive oil*

## Bourbon Glazed Pork Belly

*Served with a jalapeño slaw*

## MAINS

## Sunday Roast (gfo)

*Roast Beef, Chicken, Pork or Nut Roast (vg) with roast potatoes, Yorkshire pudding, honey roast carrots and parsnips, mashed swede, chipolata, stuffing and our signature gravy*

## Pan Fried Salmon (gf)

*Served with dill beurre blanc sauce, crushed new potatoes and asparagus*

## Beer Battered Haddock or Breaded Scampi (gfo)

*With chips, tartar sauce and mushy peas or salad*

## Plant Based Beef Burger (v, gfo)

*With vegan cheese, pickled red cabbage, smashed avocado and chipotle mayonnaise and a choice of chunky chips or skinny fries*

## Classic Beef Burger (gfo)

*With bacon, cheese, crispy onions and burger sauce, coleslaw, and a choice of chunky chips or skinny fries*

## Sausage and Mash or Vegetarian Sausage and Mash

*Served with creamy mashed potatoes, buttered seasonal greens, and a sage and caramelised onion gravy*

v = Vegetarian    vg = vegan option    gf = gluten free

*All our food is locally sourced and freshly cooked, so please be patient with us. If you have a food allergy or a special dietary requirement please inform our dining staff and they will help you with your selection. While we try to keep things separate we cannot guarantee any item is allergen free even after ingredients have been removed on request.*

## M O T H E R ' S   D A Y   M E N U

## D E S S E R T

**Spring Berry Mess (gf)**

*Crushed meringue with strawberry, raspberry and blackberry compote, blueberry and cassis coulis, and chantilly cream*

**Sticky Toffee Pudding (vgo, gfo)**

*Warm butterscotch sauce and vanilla ice cream*

**Hazelnut Profiterole (v)**

*Baked choux pastry filled with a praline Chantilly cream and sprinkled with toasted hazelnuts*

**Limoncello and Raspberry Cheesecake (v)**

*Creamy Limoncello-infused cheesecake with a raspberry compote on a buttery biscuit base, topped with fresh berries.*

**2 Scoops of Ice Cream (vgo, gfo)**

*A choice of vanilla, chocolate, salted caramel, honeycomb, coconut & pineapple (vg), vanilla (vg), mango sorbet (vg),*

## C H I L D R E N S

**Children's Roast (vgo, gfo)**

*Roast Beef, Chicken, Pork or Nut Roast (vg) with roast potatoes, Yorkshire pudding, honey roast carrots and parsnips, mashed swede, chipolata, stuffing and our signature gravy*

**4oz Beef, Chargrilled Chicken or Plant Based Beef Burger (vo, gfo)**

*Served on a toasted bun, with melted cheese, cos lettuce and skinny fries*

**Chicken or Fish Goujons**

*With chips, peas, or baked beans*

**Sausage and Mash (vo)**

*With gravy and peas*

## S I D E S

**Cauliflower Cheese (v, gfo)** 5.95

**Seasonal Green Vegetables (vg, gfo)** 5.95

**Extra Yorkshire Pudding** 3.00

**Extra Slice of Meat** 3.50

**Salt-crusted Sourdough Bread (v)** 7.50

*Served warm, with a choice of balsamic glaze, extra virgin oil or butter*

**Mediterranean Olives (vg)** 4.95

**Stonebaked Garlic Bread (v)** 8.95

*With Cheese (v)* 9.95