

MOTHER'S DAY MENU

2 Courses 36.00 | 3 Courses 45.00

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

STARTERS

Spiced Carrot and Lentil Soup (v, vg, gfo)

Served with warm salt crusted sourdough bread

Bloody Mary Prawn Cocktail (gfo)

Served with cos lettuce and toasted ciabatta

Mozzarella Croquette (v, gfo)

Golden-fried mozzarella croquette served with a rich tomato chutney and dressed rocket.

Bourbon Glazed Pork Belly

Served with a jalapeño slaw

MAINS

Sunday Roast (gfo)

Roast Beef, Chicken, Pork, Lamb 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 peas or salad

Plant Based Burger (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 vgo = 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.

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DESSERT

Spring Berry Mess (gf)

Crushed meringue with strawberry, raspberry and blackberry compote, blueberry and cassis couli, 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, vegan vanilla vg, mango sorbet vg,

CHILDRENS

Children's Roast (vgo, gfo)

Roast Beef, Chicken, Pork, Lamb 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 Burger (gfo)

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

Chicken Goujons

With chips, peas, or baked beans

Sausage and Mash (vo)

With gravy and peas

SIDES

Cauliflower Cheese (v, gfo)	5.95	Salt-crusted Sourdough Bread (v)	7.50
		<i>Served warm, with a choice of balsamic glaze, extra virgin oil or butter</i>	
Seasonal Green Vegetables (vg, gfo)	5.95	Mediterranean Olives (vg)	4.95
Red Cabbage (v, vg)	5.95	Stonebaked Garlic Bread (v)	8.95
		<i>With Cheese</i> (v)	9.95