JDYOUNG Mothers Day

2 Courses 36.00

3 Courses 45.00

Starters

Soup of the Day v, vg, gfo

Served with warm salt crusted sour dough bread

Duck Rillettes

Served with crisp breads, balsamic onions and dressed rocket salad

Seafood Cocktail gfo

Smoked salmon, crayfish, prawn, toasted ciabatta and a Bloody Mary mayonnaise

Chicken Satay Skewers gf

With a shallot herb salad and burnt lime

Feta, Sundried Tomato and Olive Bruschetta v

With rocket and a balsamic glaze

Mains

Sunday Roast gfo

Roast Beef, Chicken, Pork, Lamb, or Spiced Vegetable and Chickpea Pie vg with roast potatoes, Yorkshire pudding, honey roast carrots and parsnips, mashed swede, chipolata, stuffing and our signature gravy

Beer Battered Haddock

With chips, tartar sauce and peas or salad

Breaded Scampi

With chips, tartar sauce and peas or salad

Slow Cooked Beef Featherblade gf

On a sweet potato rosti, mushroom and black truffle duxelle, topped with a parmesan crisp and pickled leeks, seasonal greens, port, wine and marrow bone jus

Grilled Mackerel gt

Spatchcock mackerel with garlic butter new potatoes, roasted beetroot, and a horseradish and honey emulsion

Seafood Linguine

King prawns, mussels and squid. With chilli, garlic oil, sundried tomatos, spinach, rocket and parmesan, in a creamy white wine sauce

Whole Sicilian Style Stuffed Beef Tomato vg, v

Stuffed with red onions, raisins, garlic and herbs, and accompanied by pressed potato and chargrilled king oyster mushrooms

The Classic Burger gfo

Beef burger with bacon, cheese, crispy onions and burger sauce and a choice of chunky chips or skinny fries

Southern Fried Chicken Burger gfo

With bacon, cheese, coleslaw, and a choice of chunky chips or skinny fries

v=Vegetarian vg=Vegan gf=Gluten free vgo=Vegan option available gfo=Gluten free option available Where two prices are shown they refer to a smaller portion / standard portion.

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.

Desserts

Eton 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

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

Jam Roly Poly

Suet pudding with raspberry jam and vanilla custard

Brownies 4

Warm brownies with chocolate sauce, and vanilla ice cream or cream

Childrens

Childrens Roast gfo 15.00

Roast Beef, Chicken, Pork, Lamb, or Spiced Vegetable and Chickpea Pie vg with roast potatoes, Yorkshire pudding, honey roast carrots and parsnips, mashed swede, chipolata, stuffing and our signature gravy

Seafood Linguine

King prawns, mussels and squid. With chilli, garlic oil, sundried tomatos, spinach, rocket and parmesan, in a creamy white wine sauce

4oz Beef, or Chargrilled Chicken gfo 10.95

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

Chicken Goujons 11.95

With chips, peas, or baked beans

Childrens Desserts

Kids Brownies 6.50

Warm brownies with chocolate sauce, served with vanilla ice cream or cream v

2 Scoops of Ice Cream 6.00

A choice of vanilla, chocolate, salted caramel, honeycomb, coconut & pineapple vg, vegan vanilla vg, and mango sorbet vg,

Sides

Mediterranean Olives ug 4.95

Salt-crusted Sour Dough Bread 6.50

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

Stonebaked Garlic Bread v 6.95

With mozzarella 8.95

With mozzarella and balsamic onions 9.95

Cauliflower Cheese v 5.95

Seasonal Green Vegetables v 5.95

For a special treat on Mothers Day, all Mothers will receive a £10 gift voucher, redeemable against their next meal at JD Young