

Mothers Day Menu

(Sunday 31st March)

1 Course £12.95 | 2 Course £17.95 | 3 Course £23.95
(OUR NORMAL MENU IS ALSO AVAILABLE ON MOTHERS DAY)

STARTERS

- Cream of mushroom soup, rustic bread (V)
- Classic prawn cocktail, marie rose sauce
 - Duck liver pate, croutes, house chutney
- Duo of fishcakes, trio of dips, sweet chilli, tartar, lemon mayo
- Vegetarian platter, hummus, olives, balsamic tomatoes, pitta bread (V)

MAINS

- Slow cooked Sirloin of beef, roasted potatoes, honey roasted veg, red wine sauce & Yorkshire pudding
 - Slow braised pork belly, roasted potatoes, braised red cabbage, honey roasted veg, cider cream sauce & Yorkshire pudding
- Chicken roast, roasted potatoes, honey roasted veg, red wine sauce & Yorkshire pudding
 - Nutloaf, roasted potatoes, honey roasted veg, red wine sauce & Yorkshire pudding (V)
 - Goats cheese tart, buttered new potatoes, balsamic tomato salad (V)
 - Pan fried coley, mozzarella, tomato & basil panko croquettes, white wine cream sauce

DESSERTS

- Apple and berry crumble, custard
- Sticky toffee pudding, toffee sauce, ice cream
 - Strawberry Eton mess, chantilly cream
 - Jam roly poly, custard
- Cheeseboard, served with grapes, celery, house chutney, crackers (£2 supplement)

IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY THEN PLEASE SPEAK TO YOUR SERVER ABOUT INGREDIENTS IN OUR DISHES BEFORE YOU ORDER YOUR MEAL