



Mothering Sunday Menu

Two courses £18.95 Three courses £23.95

Starters

Homemade tomato & basil soup served with fresh crusty
bread (v) (ve)

Smoked salmon parcels filled with prawn, chive & cream
cheese, served with whole meal bread

Field mushroom topped with grilled bacon & stilton cheese, served with ciabatta (va)
(Gluten free bread available)

Mains

Rare roast beef (please ask if you would like your beef medium/well-done)

Roast loin of pork & crackling

Roast leg of lamb

Roast turkey & pigs in blankets

Trio of meats (£1.50 supplement)

Nut roast & mushroom wellington (v)

All the above are served with homemade yorkshires, stuffing, cauliflower cheese & seasonal
vegetables.

(Gluten free roasts available- please notify when booking)

Salmon fillet with a champagne & cream sauce served with new potatoes, cauliflower
cheese & seasonal vegetables

Children's

Roast dinner £8.00

Chicken nuggets, chips & baked beans £6.00

Small Ice-cream pots (vanilla, strawberry or chocolate) £1.50





Desserts

Homemade apple crumble

Homemade sticky toffee pudding

Homemade chocolate brownie (GF)

(All of the above served with either cream, ice-cream or custard)

Strawberry Eton mess (GF)

Homemade sherry trifle with fresh raspberries

Tarte au citron served with cream & fresh raspberries

Cheeseboard- Cheddar, stilton & brie served with caramelized onion chutney, biscuits, grapes & celery.

(V) Vegetarian option (Ve) Vegan available (GF) Gluten free

Please advise if you have any dietary requirements when booking.

We accommodate to the best of our ability, all guests with food intolerances and allergies. However, we are unable to guarantee that dishes will be completely allergen free. Please ask us for our allergens book and we can advise. VAT is included: however a service charge is not added, and gratuity is entirely at your discretion.

