



MOTHERS DAY MENU

2 COURSES 19.95

3 COURSES £23.95

Please let us know if you have any dietary requirements we will try to provide alternatives where possible
Nuts are present in our kitchen

CHICKEN LIVER PATE

Served with onion chutney & Melba toast

PAN FRIED SCALLOPS

With a pea puree & bacon crumb

PRAWN COCKTAIL

King prawns with a Marie Rose sauce
& fresh lemon

SPRING LEG OF LAMB

Roasted leg of lamb with roast potatoes, parsnips,
Yorkshire puddings & seasonal vegetables

STUFFED ROAST PORK

Orange & thyme stuffed pork belly,
with roast potatoes, parsnips, Yorkshire puddings
& seasonal vegetables

ROAST SIRLOIN OF BEEF

Tender roasted beef with roast potatoes,
parsnips, Yorkshire puddings & seasonal vegetables

Starters

ROASTED TOMATO V VE

AND RED PEPPER SOUP

Served with fresh, crusty bread

CRISPY WHITEBAIT

Served with garlic mayonnaise and fresh lemon

BAKED CAMENBERT V

With fresh baguette & tomato chutney

MIXED OLIVES V VE

Served with virgin olive oil,
balsamic vinegar & focaccia bread

GARLIC MUSHROOMS V

With rosemary focaccia bread

Mains

COD AND CHIPS

Beer Battered Atlantic cod
with skin on chunky chips & mushy peas

PERI PERI HALF CHICKEN

Served with skinny fries
grilled corn on the cob & coleslaw

FILLET OF SEA BASS

Crushed new potatoes & tenderstem broccoli,
with a dill and caper butter

TAGLIATELLE V

Goats cheese and wild mushroom pasta,
with a side of garlic baguette

BUTTERNUT SQUASH & V VE SWEET POTATO CURRY

Served with basmati rice and poppadoms

Desserts

CHOCOLATE BROWNIE

With vanilla ice cream & a nut brittle

MIXED BERRY HESS

Meringue topped with mixed winter berries
& fresh whipped cream

TRIO OF ICE CREAM

Chocolate, vanilla or Strawberry

CREME BRULEE

Served with a sable biscuit

BAILEYS CHEESECAKE

Served with a passion fruit sorbet

PEAR AND APRICOT CRUMBLE

Served with ice cream or custard

BRITISH CHEESEBOARD+ £3.00pp

Selection of fine British cheese's, chutney, grapes, fresh bread

Vegetarian V

Vegan VE