



Mother's Day

19th March 2023

All tables are required a £10pp deposit on booking. All tables of 4 or more will be required to provide a pre order by 12th March 2022

2 Courses - £25.95 / 3 Courses - £29.95

Vegan Menu and Children's Menu also Available

Tomato & Basil Soup served with Croutons

Gammon and Apple Terrine served with Caramelised Red Onion, Brown Toast and Salad

Traditional Prawn Cocktail served with Brown Toast and a Wedge of Lemon

(V) Goats Cheese & Sundried Tomato Bruschetta served with Salad and a Tomato Pesto

Lamb Kofte served with a Yoghurt & Mint Dressed Salad

Traditional Roast Beef served with Homemade Yorkshire Pudding and Gravy

Roast Pork Loin with Crispy Crackling, Homemade Stuffing, Apple sauce and Gravy

Roast Chicken Breast served with Sauteed Potatoes in a Garlic White Wine Sauce

Slow Cooked Roast Lamb Shoulder with Roasted Sweet Potato, Onion and a Rosemary Jus
(£3.50 Supplement)

Baked Cod topped with Rarebit on a Tomato and Red Onion Salad & Balsamic Vinegar

(V) Fresh Tagliatelle served with Creamy Wild Mushrooms and Truffle Oil Sauce.

All Mains are Served with a Selection of Potatoes and Vegetables

ADD A YORKSHIRE PUDDING TO YOUR MEAL - £1

ADD A PORTION OF HOMEMADE CAULIFLOWER CHEESE - £3.50

Sticky Toffee Pudding served with Sticky Toffee Sauce and Vanilla Ice Cream

Forest Fruit Parfait with a Forest Fruit Compote

Biscoff Cheesecake served with Biscoff Sauce

Chocolate Éclair

Selection of Cheddar and Stilton Cheese served with Apple, Celery and Crackers