



Mother's Day Menu

Three Courses : Adult £35 / Children £20 (under 12)

Starters

Soup of the Day (v, gf)

Chicken liver pate, toasted bread, onion marmalade

Smoked salmon, rye bread, candied lemon, crispy capers

Glazed goat's cheese, mixed leaves, toasted walnuts (v, gf)

Roasted red pepper hummus, toasted pitta bread (ve)

Classic prawn cocktail Marie Rose

Main Courses

Pan fried sea bass, crushed new potatoes, tenderstem broccoli, salsa vierge (gf)

Penne carbonara, pecorino black pepper, smoked pancetta

Fish and chips, tartare sauce, crushed peas, sea salt and lemon

Caesar salad, parmesan, croutons, anchovies (or add chicken)

Pan roast sausages, bubble and squeak with onion gravy

Wild mushroom cream gnocchi (ve)

'Roast of the Day'

Served with Yorkshire pudding, roast potatoes, seasonal vegetables and succulent gravy

Sides

Fries (ve) £4

Chunky chips (ve) £5

Onion rings (ve) £6

Garlic ciabatta bread £5 (v) (or add cheese for £2)

Tenderstem broccoli (ve) £6

Desserts

Chocolate brownie, vanilla ice-cream (v)

Ice-cream selection (v, gf)

Sticky toffee pudding, vanilla ice-cream (v)

Local cheese selection, grapes, chutney, crackers (v)

Lemon cheesecake, berry compote (v)

v (vegetarian) / ve (vegan) / gf (gluten-free)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients.
If more information about allergens is required, please ask a member of the team.