

Mothering Sunday

Sunday 11th March

Welcoming our special Mothers & her guests from Midday

To Begin

Cream of leek & potato soup, malted grain bread & salted butter (GFO)(V)

Salmon & dill fishcake, vine tomato & shallot salad, caper & lemon dressing

Sautéed garlic field mushrooms, parsley oil, toasted ciabatta (vegan)

Halloumi fries, red pesto mayo & fresh rocket leaves (GFO)(V)

Pulled ham & wholegrain mustard croquette, smoked Cheddar dip & fresh dressed leaves

Main Courses

Roast topside of beef, Yorkshire pudding, creamy mash, garlic roasties, buttered seasonal vegetables, homemade horseradish sauce & rich roast gravy (GFO)

Thyme roast loin of pork, seasoned crackling, Bramley apple sauce, homemade apricot & cranberry stuffing, creamy mash, garlic roasties, buttered seasonal vegetables & rich roast gravy (GFO)

Wood-fired garlic & thyme chicken breast, parsley mashed potatoes, buttered seasonal vegetables, roast red wine & field mushroom sauce (GFO)

Smoked haddock gratin, buttered seasonal vegetables, creamy chive & cheddar sauce

Aubergine, red pepper & mozzarella bake, topped with parmesan crust, baby leaf, olive & tomato dressed salad & properly seasoned skinny fries(v) (vegan option) (GFO)

For Dessert

'Mums' sherry trifle, light sponge soaked in sherry, fruit cocktail, pink blancmange & vanilla custard, topped with freshly whipped cream & sugar strands. (GFO)(V)

Double chocolate brownie, rich dark chocolate sauce, fresh strawberries & clotted cream ice cream (V)

Warm Treacle sponge, vanilla custard, golden syrup sauce (GF)

Baked lemon cheesecake, raspberry ripple ice cream & homemade lemon curd

3 Courses... £23.90... Children under 12... £14.90...

2 Courses... £19.90... Children under 12... £11.90...

Your food is cooked freshly for you, our chefs are more than happy to amend most of their ingredients...
Some dishes may contain nuts, please inform your server if you have any allergies...