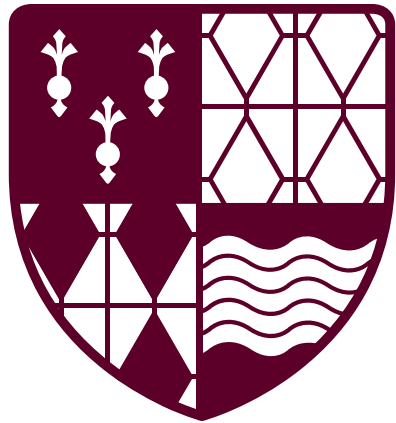




MOTHERS DAY SUNDAY LUNCH

£30pp 2 Course | £36pp 3 Course

STARTERS

Leek & Potato Soup, with Watercress Oil & Crusty Bread (VE,GF)

Smoked Salmon & Spring Onion Rillettes, On Sourdough Toast With Pickled Radish (*F,M,SU,G*)

Spinach Tart, with Goats' Cheese (V) (*G,M,E*)

Chicken Liver Pate, with Grilled Garlic Bread, Fruit Chutney (*G,M,E,SU*)

Beetroot Carpaccio, with Orange Segments, Candied Walnuts & Ricotta (V) (*M,E*)

Crab & Avocado Stack, with Lemon Mayonnaise (*M,E,CR*)

MAIN COURSE

Roast Lamb Leg, with Mint Jus, Creamed Potato, Roast Potatoes (GF)

Roasted Sirloin Of Angus Beef, with Beef Jus, Creamed Potato, Roast Potatoes (*GFA*) (*M*)

Herb-Crusted Pork Loin with Cider & Apple Sauce Creamed Potato, Roast Potatoes (*GF,M*)

Half Roasted Thyme Chicken with Red Wine Sauce Creamed Potato, Roast Potatoes (*GF,M*)

Pan-Roasted Salmon with Wilted Spring Greens, Fondant Potato & Lemon Butter Sauce (*M,F*)

Spring Vegetable Risotto, Peas, Asparagus Tips, Wild Garlic, Parmesan (V) (*M,G*)

Family Served Vegetables

Honey-Roasted Carrots & Parsnips (*M*), **Spring Greens with Garlic & Lemon** (*M*), **Cauliflower Cheese** (*G,M*)

DESSERT

Rhubarb & Custard Tart with Rhubarb Compote & Vanilla Cream (V) (*G,M,E*)

Sticky Toffee Pudding with Salted Caramel Sauce & Clotted Cream (V) (*G,M,E*)

Lemon Posset with Shortbread Crumb & Candied Lemon Zest (*G,M,E*)

Berry Pavlova with Whipped Cream & Spring Berries (V) (*M,E*)

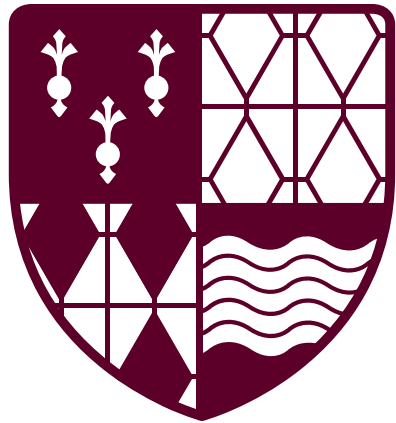
Apple & Blackberry Crumble with Vanilla Ice Cream (V) (*G,M,E*)

Dark Chocolate & Raspberry Ganache Tart with Honeycomb Ice Cream (*G,M,E*)

Please Note: Our kitchens do operate with all allergens listed below, we cannot guarantee that all products will be allergen free.

Please speak to a member of the team regarding allergens.

Key: GFA-Gluten Free Available, V-Vegetarian & VE-Vegan Are dishes that can be adapted to suit dietary needs. CE-Celery,
G- Cereal/Gluten, CR Crustaceans, E-Egg, F-Fish, Lup-Lupin, M-Milk, MO-Molluscs, MU-Mustard, N-Nuts, PN-Peanuts
SS-Sesame Seeds, S-Soy, SU-Sulphur Dioxide



MOTHERS DAY CHILDRENS MENU

£17.95pp 2 Course | £21.95pp 3 Course

STARTERS

Traditional Tomato Soup

Buttered Bread Fingers (G, GFA, M, V)

Halloumi Fries

Greek Yoghurt, Lemon Dip (E, G, GFA, M, V)

Crispy Chicken Caesar Salad

Crispy Chicken Fillet, Crisp Baby Gem Lettuce, Caesar Dressing (E, F, G, GFA, M, MUS)

MAIN COURSE

Bangers And Mash

Two Grilled Pork Sausages, Creamy Mash, Rich Gravy (G, M, MUS)

Fish & Chips

Our Fish Is Carefully Filleted, But Watch Out For Bones Just In Case! (F, G, GFA)

Chicken Strips

Strips Of Crispy Panko Chicken, Served With Fries, Tomato Ketchup Dip (E, G, GFA, M, SU)

Tomato Pasta

Spaghetti Topped With Cheddar Cheese, A Pasta Delight! (G, GFA, M, V, VEA)

Classic Burger

4oz Beef Patty In A Brioche Bun, Served With Lettuce, Tomato, Fries (E, G, GFA, M)

Stone Baked Cheese & Tomato Pizza

Freshly Baked Cheesy Goodness Just For You! (G, GFA, M, V)

DESSERT

Warm Chocolate Brownie

Served With Vanilla Ice Cream, Chocolate Sauce, Fluffy Marshmallows (E, G, GFA, M, VE)

Blush Fruit Salad

A Refreshing Mix Of Sweet, Juicy Fruits (GF, V, VE)

Ice Cream Selection

Choose Three Scoops: Chocolate, Strawberry or Vanilla (GF, V, VE)

Warm Belgium Waffle

Maple Syrup, Whipped Cream, Fresh Berries (E, G, M)

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