



Mothers Day

30TH MARCH 2025

3 COURSES £36 - 2 COURSES £31

STARTERS

Roasted Red Pepper & Tomato Soup with Pesto Toasties (gf*) (v)

Sautéed Mushrooms, Grilled Crostini, Tarragon Cream, Aged Parmesan & Black Truffle Oil (v*)(gf*)

Curried Cod Fishcakes, Spiced Lentil Dhal – Poppadom Crisp

Pressed Chicken & Ham Hock Terrine, Baby Gem, Piccalilli & Crostini (gf*)

Steamed Vegetable Gyoza, Sesame & Soy Dip, Pickled Pink Ginger (ve)

MAIN COURSES & TRADITIONAL ROASTS

Roast Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding (gf*)

Roast Loin of Pork, Crackling, Roast Potatoes, Seasonal Vegetables, Pork Stuffing, Yorkshire Pudding (gf*)

Roast Chicken Breast, Roast Potatoes, Seasonal Vegetables, Pork Stuffing, Yorkshire Pudding (gf*)

Homemade Nut Roast with Seasonal Vegetables, Vegetarian Gravy, Roast Potatoes, Yorkshire Pudding (v)
(cauliflower cheese will follow with your Sunday lunch choices)

Hake – Fillet of Hake, Pea & Button Onion Fricassee, Parsley, Lemon, Sautéed New Potatoes (gf)

Gourmet Burger, Stilton, Toasted Milk Bun, Bacon, Relish, Skinny Fries (gf*)

Linguine, Butternut Squash, Sage & White Wine Cream, Fresh Parmesan (v)

Bang Bang Cauliflower, Egg Fried Rice, Charred Broccoli & Pak Choi (gf) (ve*)

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (gf)

Vanilla Brûlée with Crushed Meringue (gf)

Chocolate & Raspberry Torte with Raspberry Sorbet (ve)

Apple Pie & Custard

If you have a food allergy or intolerance, please speak to your server about ingredients in our dishes before you order your meal

(gf) Gluten Free (gf*) Gluten Free on request
(v) Vegetarian (v*) Vegetarian on request
(ve) Vegan (ve*) Vegan on request (df) Dairy Free

