

Mothering Sunday

Sunday 11th March

Welcoming our special Mothers & her guests from Midday...

Starters

Cream of roast tomato soup, with toasted herb & tomato focaccia (v)

Warm roast Mediterranean vegetable tart, topped with marinated feta & olive tapenade (v)

Flaked, peppered salmon salad, cucumber & fresh leaf salad,
dill sauce & mustard dressing

Wild mushroom risotto, pesto sauce, onion dressing & crispy herbs (v)

Smooth chicken liver pate, celeriac & apple salad, homemade fig chutney & toast

Main courses

Roast topside of locally reared beef, (*served pink*), homemade Yorkshire pudding, roast & mashed potatoes,
sage & onion stuffing & rich roast gravy

Oven roast breast of chicken, dauphinoise potatoes, crispy bacon, baby onions, button mushroom & tarragon sauce

Roast loin of pork, crispy crackling, homemade apple sauce, root vegetable mash & roast madeira sauce

Fillet of Atlantic cod, cherry tomato compote, new potatoes, buttered spinach, rocket & parmesan salad

Chestnut, chickpea & butterbean roast, cauliflower cheese, mashed potato & rich, vegetarian thyme gravy (v)

All of our main courses are accompanied by complimentary, buttered seasonal vegetables

For dessert

Warm chocolate & raspberry cheesecake brownie, chocolate ice cream

Spiced apple crumble, with creamy vanilla custard

Creamy vanilla crème brulee, poached rhubarb & brandy snaps

Pistachio & brown sugar meringue, crushed strawberries, freshly whipped cream & honeycomb ice cream

Chef's selection of fine British cheeses, savoury biscuits, homemade chutney, grapes & celery (£2 supplement)

3 courses... £24.90...

2 courses... £19.90...

Children under 12... £15.90...

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...