



Mother's Day Sunday Lunch

1 Course £16.00
2 Courses £22.00
3 Courses £27.00

Treat mum to a well earned Elderflower Fizz £6.75

STARTERS

Chef's Soup of the Day with Home Made Bread *gf
Crayfish Cocktail, Lettuce, Lemon and Marie Rose Sauce
Smoked Chicken & Leek Terrine with Spiced Tomato Chutney
Cured Salmon, Pickled Cucumber and Wasabi Crème Fraiche *gf
Mixed Beetroot with Goats Cheese Mousse and Candied Walnuts *gf

ROASTS

All served with roast potatoes, buttered greens, swede mash and roasted vegetables with a Yorkshire pudding

Roast Sirloin of Beef *gf
Roast Pork Loin *gf
Roast Chicken Breast and Leg *gf

Add cauliflower cheese £3.50

Add a Yorkshire pudding £1.00

MAINS

Salmon & Cod Fish Cake with Spinach Sweet Potato and Thai Green Curry Sauce
Seabass, Tenderstem Broccoli and New Potatoes, Red Peppers, Onions, Anchovies, Chive Cream Sauce *gf
Feta, Butternut Squash and Spinach Wellington
Gnocchi with Roasted Cherry Tomatoes, Shallots, Red Peppers and a Green Bean Gremolata *gf *vg
Battered Market fresh fish, chips, tartar sauce, crushed peas
Classic Beef burger, lettuce, tomato, red onion, gherkin, finished with cheddar in a toasted bun with chips and coleslaw

DESSERTS

Dark Chocolate with Salted Caramel Ice Cream
Sticky Toffee Pudding with Vanilla Ice Cream
Eton Mess with Soft Fruit *gf
Bread and Butter Pudding with Rum and Raisin Ice Cream
Selection of Local Cheese with Savoury Biscuits and Home Made Chutney

*gf = Gluten Free

*vg = Vegan