



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, Today's Bread *gf
Lightly battered King Prawns, spicy Marie Rose, Lemon and rocket
Wild Garlic mushrooms, truffle oil & rosemary focaccia *gf
Chicory, poached pear, walnut and gorgonzola salad
Slow roast pork belly, potato croquette, apple sauce, crispy sage

ROASTS

All served with roast potatoes, buttered greens, Carrots, Beetroot, braised red cabbage with a Yorkshire pudding

Rare Roast Sirloin of Beef *gf
Roast Chicken Breast *gf
Slow Roast Belly of Pork with Sausage, Apple & Apricot Stuffing *gf
Vegetarian Wellington (Courgette, Mushrooms, Spinach)

Add cauliflower cheese £3.50

Add a Yorkshire pudding £1.00

MAINS

Battered market fresh fish, chips, tartar sauce & crushed peas
King prawn linguine with chilli, coriander and cherry tomatoes
Roast tomato and Basil risotto, mozzarella bon bons, rocket and parmesan *vg
Goats cheese, spinach, sundried tomato tartlet and spring onion potato salad
Pan fried Calves Liver, bacon, honey roast carrots, greens, red wine jus, Mustard Mash *gf
Cajun spiced chicken burger, cheddar, tomato, lettuce and BBQ in a toasted bun with chips

DESSERTS

Treacle Tart with Salted Caramel Ice Cream
Sticky Toffee Pudding with Vanilla Ice Cream
Black Forest Brownie, Cream and Cherries
Marshfield farm ice cream or sorbet £2 per scoop – please ask for today's flavours
Affogato – Vanilla ice cream served with a shot of freshly ground espresso

*gf = Gluten Free or can be

*vg = Vegan or can be