



Mother's Day Menu

2 Courses £25 3 Courses £31

Starters

- Leek & potato soup, chive crème fraiche & blue cheese scone
- Prawn cocktail, Henderson's spiced Marie rose & cucumber salad
- Pressed ham hock terrine, apple puree, pickled shallot & walnut bread
- Goat's cheese panna cotta, beetroot & dill salad, mixed seed tuille
- Sautéed mushrooms & spinach on homemade toast, finished with garlic & tarragon cream

Main Courses

- Ten hour roast beef & Yorkshire pudding
- Roast turkey with sage & onion stuffing
- Roast pork loin with sage & onion stuffing
- Seared Salmon with braised fennel & dill cream sauce
- Butternut squash, pumpkin seed & chilli wellington

All main courses are served with Roasted Potatoes, Roasted Root Vegetables, Cauliflower Cheese and a Bottomless Jug of Gravy.

Children's main courses are half portions & half price.
(Children must be 12 years or younger)

Coffees

Our fresh ground coffee is rich, smooth and full bodied, perfect to finish any meal. Decaffeinate coffee and soya milk is also available, just ask your server.

- Cappuccino £3.25
- Americano £3.25
- Café Latte £3.25
- Mocha £3.25
- Espresso £2.50
- Hot Chocolate £3.50
- Flat White £3.50

Tea

- Pot of Tea £2.95
- Speciality tea £3.25

Gluten Free and Dairy Free

We have gluten free bread, flour and gravy and we are always happy to accommodate any dietary requirements. We also have a separate fryer for gluten free cooking. If you cannot find a suitable dish on our menu, please ask your server and we will be very happy to create a dish which is perfect for your dietary needs.

Desserts

- Apple & blackberry strudel with vanilla custard
- Glazed lemon tart & raspberry sorbet
- Sticky toffee pudding with rum & raisin ice cream & honeycomb
- Double chocolate brownie with salted caramel ice cream & milk crisp
- Baked New York cheesecake with blueberry compote



Extra Bits

- Dauphinoise Potatoes £3
- Yorkshire Pudding £1.50
- Creamed Leeks & Bacon £3
- Mashed Potato £2

Please be aware that some of our dishes could contain bones & traces of nuts. While we offer gluten-free menu options, we are not a gluten-free kitchen. We are unable to guarantee that any item can be completely free of allergens however our kitchen takes special care in your food preparation to avoid cross contamination. Please ask your server for advice on the contents of our dishes. Because all our food is freshly made it does take a little longer to cook.

