



Mothering Sunday Lunch

3 Courses – £30.00 – 2 Courses – £24.00

Soup Of The Day GF/V

Warm bread roll

Salt & Pepper Squid

Mixed baby leaves, garlic & saffron aioli

Stuffed Portobello Mushroom GF/V/VE

Walnuts, root vegetables, rich tomato sauce

Twice Cooked Pork Belly GF

Dauphinoise potatoes, rosemary crackling pencil, pork & apple jus

Chicken Diane GF

French trim skin on chicken breast, Diane sauce of French mustard, mushrooms, onions, cream and a hint of brandy, mashed potatoes

Traditional Fish & Chips

garden peas, homemade tartare sauce, lemon wedge

Vegetable Wellington V/VE

Baby potatoes, rich tomato sauce

Traditional Prawn Cocktail

Cold water prawns, Marie rose sauce, iceberg lettuce, focaccia croute

Mixed Game Terrine

Pickled candy beetroot, beetroot gel, brioche toast

Oven Baked Honey & Rosemary Camembert V

Pickled fennel, smoked onion jam, toasted sourdough



Roast Sirloin of Beef GF Available

Roast potatoes, Yorkshire pudding, cauliflower cheese, Chef's special gravy

Roast Turkey GF Available

Roast potatoes, homemade stuffing, chipolata wrapped in bacon cauliflower cheese, Chef's special gravy

Oven Baked Salmon Fillet GF

Spring onion mashed potato, dill & lemon cream sauce

All the above are served with a Panache of Seasonal Vegetables

Extra Cauliflower Cheese – £4



Chef's Hot Dessert of the Day V

Please ask your server

Dark Chocolate & Hazelnut Delice GF/V

Toffee glaze, hazelnut crumb

Selection of Ice Cream or Sorbet GF/V

Two scoops

Prosecco & Winter Berry Cheesecake GF/V

Mixed berry compôte

Coffee Mocha Crème Brulée GF/V

Espresso shortbread

Selection of Cheese & Biscuits + £5 supp

GF Available

Onion Chutney, grapes, celery