



# MOTHERS DAY MENU



## Starters

- LEEK AND POTATO VELUTE  7.50  
A comforting leek and potato soup served with crusty bread
- SMOKED SALMON AND WATERCRESS TERRINE 11  
Layers of delicate smoked salmon and peppery watercress, finished with dill and a lemon creme fraiche
- GARLIC MUSHROOM SAUTE  8.5  
Tender mushrooms sauteed in garlic, herb and cream. served on rosemary focaccia and finished with a drizzle of olive oil
- WARM GOATS CHEESE, PEAR AND ROCKET  9.5  
Golden rounds of goats cheese on a bed of sweet pear and peppery rocket, drizzled with balsamic glaze
- CHICKEN LIVER PATE  9  
Smooth, rich chicken liver pate with a hint of brandy, served with toasted focaccia and red onion chutney

## Mains

- HERB- ROASTED CHICKEN BREAST, LEEKS AND WHITE WINE CREAM 18.5  
Juicy chicken breast roasted to perfection, served with butter soft leeks, delicate white wine and thyme cream, creamy mash and seasoned greens
- SLOW- BRAISED FEATHERBLADE OF BEEF, RED WINE AND SHALLOT JUS 24.5  
Tender featherblade, braised slowly in red wine and shallots, served with dauphinoise potato and buttered seasonal vegetables
- CUMBERLAND SAUSAGES, CREAMY MASH AND RICH BEEF GRAVY 17.5  
Traditional Cumberland sausage with silky mash, topped with a rich beef gravy.
- CLASSIC FISH PIE  19  
Chunks of salmon, smoked haddock and prawns in a parsley and white wine cream topped with golden, cheesy mash. served with buttered peas and red cabbage
- TRADITIONAL LAMB HOTPOT 20  
Slow cooked lamb shoulder with rosemary and thyme topped with crisp potatoes and rich lamb gravy, accompanied by seasonal veg

## Sunday Lunch

CHOOSE FROM:

- 32 DAY AGED BEEF TOPSIDE
- ROAST PORK & CRACKLING
- ROAST TURKEY CROWN
- HONEY ROAST HAM

all served with pan fried carrots and green beans, braised red cabbage, mashed and roasted potatoes. topped off with a homemade Yorkshire pudding and rich gravy

SMALL - ONE MEAT	13.95
STANDARD - TWO MEATS	17.50
XL- 3 MEATS + EXTRA YORKIE	21.50

### DONT FORGET YOUR SIDE OF PIGS IN BLANKETS AND CAULIFLOWER CHEESE

BEETROOT AND BUTTERNUT WELLINGTON (VE)  19

A vegan wellington with proper pastry but vegan, seasonal vegetables , chips and vegan gravy

## SIDES

TRIPLE COOKED CHIPS	4.25
PARMESAN TRUFFLE FRIES	6.5
GARLIC BREAD	6
HOUSE SALAD	5
SEASONAL VEGETABLES	5.5
BUTTERED NEW POTATOES	5.5
ONION RINGS	5
CAULIFLOWER CHEESE	5.5
PIGS IN BLANKETS	8

PLEASE BE AWARE THAT OUR GLUTEN FREE AND VEGAN MENU ITEMS ARE PREPARED AND COOKED IN THE SAME KITCHEN AS ALL OUR DISHES. WE WORK HARD TO ENSURE THERE IS NO CROSS CONTAMINATION BY USING SEPARATE WORK STATIONS AND FRYERS HOWEVER WE CANNOT 100% GUARANTEE THIS. THERE IS A CHANCE THAT TRACE AMOUNTS MAY CROSS OVER FROM OTHER KITCHEN AREAS. PLEASE SPEAK TO OUR STAFF IF YOU ARE VEGAN OR GLUTEN INTOLERANT, WE CAN CATER FOR MOST AND ALTER DISHES ACCORDINGLY.



GLUTEN FREE AVAILABLE



VEGETARIAN

## UNDER 12'S

<b>FISH FINGERS</b>	8	<b>PENNE BOLOGNAISE</b>	8
Breaded fish fingers, with a choice of beans or garden peas and chips		our own homemade beef bolognaise on a bed of penne pasta	
<b>POPCORN CHICKEN</b>	8	<b>CHEESEBURGER</b>	8
bitesize chicken pieces, with a choice of beans or garden peas and chips		Juicy 4oz beef burger topped with melted cheddar with chips	
<b>MAC N CHEESE</b>	8	<b>SAUSAGE AND CHIPS</b>	8
Lashings of cheese sauce over macaroni then under the grill to give it a crispy topping		Mini pork or Quorn sausages with a choice of garden peas or beans and chips.	
<b>PENNE PASTA</b>	7	<b>SUNDAY LUNCH</b>	10
penne pasta dressed simply with either a basil pesto or tomato sauce		Choose from Beef, Ham, or Turkey. served with mashed potato, seasonal vegetables, Yorkshire pud and gravy.	

## DESSERTS

Indulge in our collection of irresistible desserts, crafted to satisfy every sweet tooth. From rich chocolates to tangy citrus favorites, finish your meal on a deliciously high note with our delectable treats.

### STICKY TOFFEE PUDDING 7.5

HOEMADE STICKY TOFFEE PUDDING WITH TOFFEE SAUCE SERVED WITH CUSTARD OR VANILLA ICE CREAM

### CHEESECAKE 8

PLEASE ASK FOR TODAYS CHEESECAKE SERVED WITH VANILLA ICECREAM

### THE ULTIMATE WAFFLE 7.5

WARM SUGAR WAFFLE WITH VANILLA BEAN OR SALTED CARAMEL ICE CREAM, BISCOFF CRUMB, WHIPPED CREAM AND CHOCOLATE SAUCE.

### BROWNIE OVERLOAD 8

DOUBLE DECKER CHOCOLATE BROWNIES, SANDWICHED WITH SALTED CARAMEL ICE CREAM, TOPPED WITH WHIPPED CREAM AND CHOCOLATE SAUCE

### WHITE CHOCOLATE AND RASPBERRY TART 7.5

BUTTERY TART FILLED WITH SMOOTH WHITE CHOCOLATE AND TANGY RASPBERRY, SERVED WITH VANILLA ICE CREAM AND A RASPBERRY COULIS

### TRILLIONAIRES TART 7.5

RICH CHOCOLATE CARAMEL TART, VEGAN AND GF. SERVED WITH ICE-CREAM OR DAIRY FREE VANILLA ICECREAM

### HOT CHOCOLATE FUDGE CAKE 7.5

SERVED WARM AND GOOEY WITH EXTRA CHOCOLATE SAUCE AND VANILLA ICE CREAM

### DEATH BY CHOCOLATE 8

WARM CHOCOLATE FONDANT. WITH A RICH, GOOEY, MELT IN THE MIDDLE CENTRE. SERVED WITH CHOCOLATE ICECREAM

PLEASE BE AWARE THAT OUR GLUTEN FREE AND VEGAN MENU ITEMS ARE PREPARED AND COOKED IN THE SAME KITCHEN AS ALL OUR DISHES. WE WORK HARD TO ENSURE THERE IS NO CROSS CONTAMINATION BY USING SEPARATE WORK STATIONS AND FRYERS HOWEVER WE CANNOT 100% GUARANTEE THIS. THERE IS A CHANCE THAT TRACE AMOUNTS MAY CROSS OVER FROM OTHER KITCHEN AREAS. PLEASE SPEAK TO OUR STAFF IF YOU ARE VEGAN OR GLUTEN INTOLERANT, WE CAN CATER FOR MOST AND ALTER DISHES ACCORDINGLY.



GLUTEN FREE AVAILABLE



VEGETARIAN

