Mother's Day Lunch

To Start

Potato & Chive Soup

Rustic bread & butter G | Mi | Nu | V | Ve

Prawn Cocktail

Cr | E

Ham Hock Terrine

Plum chutney & crouton G | Mi | Nu | Su

Salad Andaluza

Asparagus tips, artichoke, sun dried tomatoes & rocket Su |Ve|V

Mains

Roast Topside of Beef

Yorkshire pudding, roast potatoes, carrots & buttered tender stem broccoli $G\,|\,Mi\,|\,E$

Lemon & Thyme Half Roast Chicken

Yorkshire pudding, roast potatoes, carrots & buttered tender stem broccoli $G\,|\,Mi\,|\,E$

Herb Crusted Hake

Herb new potatoes, mussel cream sauce & tender stem broccoli F \mid Mo \mid G \mid Su

Roasted Butternut Squash Risotto

Pumpkin seed & sage Mi | Su | V | Ve

Desserts

Sticky Toffee Pudding

Butterscotch sauce & vanilla ice cream E | Mi | Nu

Apple & Blackberry Crumble

Crème Anglaise E | Mi | G

Chocolate Delice

Espresso sauce G | Mi | E

Trio of Ice Cream

Mi | NGCI | Su



Two Courses - £25.95

Three Courses - £31.95



 $V \mid Vegetarian \ Ve \mid Vegan \ \ NGCI \mid No \ gluten \ containing \ ingredients \ \ Cr \mid Crustaceans \ E \mid Eggs \ F \mid Fish \ G \mid Gluten \ \ Mi \mid Milk \ Mo \mid Molluscs \ \ N \mid Nuts \ \ So \mid Soya \ Su \mid Sulphites$

Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always

display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask your server before ordering.