Mothering Sunday the 15th March, 12pm - 2:30pm

Appetisers

Button Mushrooms, with Garlic and Shallot V Gf Opt
in a White Wine Cream Sauce served on Sourdough Toast

Breaded Camembert with Red Onion Marmalade V
with Salad Garnish and Balsamic Dressing

Chicken & Apricot Terrine with Sea Salt Crostini and Piccalilli Df Gf Opt

Warm Tomato Bruschetta with Salad Garnish V Ve Df

Spiced Cauliflower En Croûte with Mango Dip V Ve

Battered Cod Bites with Tartare Sauce

Mains

Roast Topside of Beef Gf Opt

Roast Leg of Lamb Gf Opt

Chestnut & Mushroom 'Veggie' Roast V

All our Roasts are cooked in Gravy, served with Yorkshire Pudding,
New and Roast Potatoes.

Hunters Chicken with Crushed New Potatoes Gf

Baked Salmon, Hollandaise Sauce with Fondant Potato Gf

Pan Fried Swordfish, Wild Mushroom and Brandy Sauce with Sauté Potato Gf

All our main courses are served with served with Seasonal Vegetables

Desserts

Eton Mess V Gf

Bread & Butter Pudding with Custard V

Salted Caramel Sundae V Gf

Portuguese Custard Tart with Cream V

Belgian Waffle with Toffee Sauce and Ice Cream V

Rhubarb Crumble with Custard V

Two courses £19.95 : Three courses £23.95

Food Allergies and Intolerances

Please speak to our staff about the ingredients in your meal when making your order. We operate an unsegregated kitchen so our food may not be suitable for people with severe allergies.

V = Vegetarian Ve = Vegan Gf = Gluten Free Df = Dairy Free

Gf Opt = Gluten Free Option (please ask)