

MOTHER'S DAY MENU

STARTERS

Homemade Soup of the Day £4.99

A freshly prepared soup served piping hot, with fresh bread and butter

Warm Scotch Egg Salad £4.99

Homemade scotch egg served warm on a bed of mixed baby leaves with an apple and ale chutney

Chicken Liver Pate £4.99

A homemade chicken liver pate served with Cumberland sauce, hot toast and a fresh crisp salad

Salmon & Crab Fishcakes £5.50

2 homemade fish cakes pan fried and served with a sweet chilli dipping sauce

MAIN COURSES

THE TRADITIONAL ROAST

All come served with homemade Yorkshire pudding, goose fat roasted potatoes, roast parsnips, rich gravy, and a selection of seasonal vegetables

Roast Leg of Local Lamb £12.99

Locally sourced leg of lamb basted with fresh rosemary, garlic, sea salt and rapeseed oil, Slow roasted and accompanied with mint sauce

Roast Sirloin of Beef £13.99

Prime 21 day matured Sirloin of beef, rubbed with thyme and sea salt, oven roasted and served with horseradish sauce

Roast Loin of Pork £12.99

Succulent loin of pork stuffed with a sausage and sage stuffing rubbed with sea salt and cracked black pepper to give a crispy crackling, Served with homemade applesauce

Oliver Twist's "More Please" £16.99

A generous slice of all 3 meats, served with homemade sausage and thyme stuffing, and the sauce of your choice

Vegetable and Nut Roast (v) £12.99

Our own homemade vegetable roast served with Yorkshire pudding, Veggie Roast potatoes, roast parsnips and veggie gravy

Why not add an extra Yorkshire pudding to your roast dinner for just £0.75p

MAIN COURSES

Local Trout £13.99

A fillet of local trout gently grilled with fresh herbs and parsley topped with Toasted almonds, served on a bed of crushed new potatoes with a fresh salad

Vegetable & Stilton Hotpot (v) £12.99

A selection of fresh vegetables baked in the oven with creamy stilton, topped with sautéed potatoes and baked in the oven, served with a fresh salad

Lamb Crumble £14.99

Slow cooked lamb, bacon, shallots, mushrooms in a rich red wine sauce Topped with a crunchy crumble, with a herbed mash, peas and carrots

DESSERTS & COFFEE

Treacle Sponge (Homemade) £4.99

Homemade vanilla sponge laced with golden syrup and steamed served with a homemade vanilla custard

Chocolate Peanut Butter Stack £4.99

Sweet and salty peanut butter crunch, light and creamy milk chocolate and buttery caramel layered twice on a brownie cake and finished with a quenelle of Chantilly cream and a dusting of cocoa

Eton Mess (Homemade) £4.99

Homemade Sticky pavlova, Chantilly cream and tangy raspberries served in a tall glass with raspberry sauce

Chocolate Cake (Homemade) £5.50

2 layers of our homemade devil's food cake sandwiched with a light chocolate cream, and smothered with a rich chocolate glaze served with homemade Oreo cookie ice cream

Apple & Blackberry Crumble £4.99

Bramley apples and blackberries stewed with a sugar and served with homemade vanilla custard