



The Oliver Twist
Country Inn

Mother's Day Menu

STARTERS

Deep Fried Whitebait £6

Whitebait coated in a crispy coating deep fried and served fresh lemon
And Marie rose sauce

Homemade Soup of the Day (G*) £5

A freshly prepared soup served piping hot, with freshly baked bread

Ham Hock Terrine (G*) £6

Tender Ham Hock, peas and a little mustard served with fresh Ciabatta, red onion marmalade and pickled cucumber

Mushrooms on Toast (V) £6

Pan fried mushrooms with shallots and garlic, fresh double cream
Served on toasted sour dough and topped with parmesan cheese

MAIN COURSES

Ballantine of Lamb £14.00

Locally sourced lamb slow cooked shredded and rolled, pan roasted
With roast potatoes wilted spinach and a redcurrant, mint and red wine sauce

Aberdeen Angus Beef £14.00

Prime 21-day matured beef, rubbed with thyme and sea salt,
oven roasted, with Yorkshire pudding, roast potatoes, honey roast parsnips
and homemade gravy

Belly Pork £14.00

Slow cooked pork belly, crackling, sage and onion stuffing, roast potatoes, honey roast parsnips
Apple sauce and homemade gravy

Roast Chicken £14.00

Roasted chicken breast, sage and onion stuffing
Roast potatoes, honey roasted parsnips and gravy

Vegetable and Nut Roast (V) £12.00

Nut roast served on a bed of roasted vegetables, served with
Veggie Roast potatoes, roast parsnips and veggie gravy

Sea Bass (G*) £15.00

Sea bass fillet rubbed with harissa spices to give a north African flavour, served on a bed of vegetable and chorizo risotto

STILL A LITTLE ROOM LEFT THEN PLEASE ASK TO SEE OUR DESSERT MENU