

MOTHERS DAY

STARTERS

Coconut King Prawns £7

King prawns in a coconut and panko crumb, deep fried and served with sweet chilli sauce

Homemade Soup of the Day (G*) £5

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

Chicken Liver Pate £6

Chicken livers with brandy and shallots
served with toasted sour dough bread and a sticky fig Jam

Deep Fried Camembert £6 (V)

2 crispy coated camembert wedges served with an apple and ale chutney.

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

TRADITIONAL ROASTS

Dry Aged Roasted Beef Rump £14

Dry aged with Himalayan rock salt, rubbed with thyme and sea salt,
with Yorkshire pudding, roast potatoes, honey roast parsnips and gravy

Belly Pork £14

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

Roast Chicken £14

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

Ballotine of Lamb (G) £14.00

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

Vegetable and Nut Roast (V) £12.50

Nut roast, served with Veggie Roast potatoes, roast parsnips and veggie gravy

Grilled Plaice (G) £13.99

Grilled Plaice fillet with Paprika & Garlic roasted Potatoes,
a creamy Parsley sauce and tender stem broccoli

(V) Vegetarian Option

(G) Gluten Free Option –

(G*) Where dishes are served with a side of bread a gluten free alternative is available please advise at time of order

HOMEMADE DESSERTS

Apple Crumble Tart £6

Bramley Apples cooked with a little Sugar encased in a Sweet Crust Pastry case topped with an almond crumble topping, with Creamy Custard or Chantilly Cream

Sticky Toffee Pudding £6

A warm Sticky Toffee Sponge topped with Toffee sauce, Brandy snap and Vanilla Ice Cream

Dark Chocolate and Hazelnut Brownie £6

A light soft textured brownie full of chocolate and hazelnut pieces Served with Chocolate Sauce and Salted Caramel Ice Cream

Eton Mess £6

Homemade Soft Meringue, raspberries and Chantilly Cream served
In a tall sundae glass

Toffee & Honeycomb Cheesecake Jar £6

A crumbly biscuit base with a creamy cheese filling, honeycomb pieces, toffee sauce topped with Chantilly cream and homemade honeycomb

Crème Brule £6

Also known as burnt cream this Madagascan vanilla dessert is topped with caramelised sugar, served with homemade shortbread and a berry compote

Jam Sponge £6

A light vanilla sponge baked with strawberry jam and
Served with creamy custard

Handmade Ice Creams & Sorbets 3 scoops £4.50

Add an extra scoop to your dessert for £1.50

Ice Creams ~ Clotted Cream Vanilla, Salted Caramel, Chunky Chocolate,
Rum & Raisin, Oreo, Eton Mess

Sorbets ~ Lemon, Blood Orange, Prosecco & Mandarin

Individual pots £2.99. Chunky Chocolate, Blue Bubble-gum, Strawberries & Clotted Cream

Ice Creams and Sorbets
are Gluten Free
with the exception of Oreo Ice Cream