



Mother's Day

3 courses for £36.95

2 courses for 29.95

Starters

Soup – Homemade soup served with grilled sourdough bread & butter portion (GFA)(V)

Crispy Spiced Chicken/Prawns Tempura - Piri Piri seasoned crispy chicken strips served with Harissa Aioli & home-made pickled veg (GFA) (DF)

Duck & Cognac Pâté - Served with ginger carrot marmalade, pickled vegetables, homemade butter, assorted crackers, and toasted Sour Dough bread (GFA)

Garlicky Prawns & Chorizo - Pan-seared King Prawns and Chorizo in Garlic Butter infused with Smoked Paprika, served with sour dough Slices and garnished with Parsley (GFA)(DFA)

Aubergine Bhajis - Indian Spiced Aubergine Bhaji served with mint chutney and drizzled with sweet mango Chutney and finished with Chickpeas Poppers- (DFA) (V) (VG)

Prawn & Crayfish Cocktail Margarita - A mix of brined crayfish and cocktail prawns with home-made boozy cocktail sauce with white Sour dough slices and butter - (DFA)

If you have any allergies or intolerances, please speak to a member of the team before ordering.

Denote: (DF) Dairy Free / (DFA) Dairy Free Adaptable / (V) Vegetarian / (VGA) Vegan Adaptable / (GF) Gluten Free / (GFA) Gluten Free Adaptable. Some dishes may contain traces of nuts. APRIL25



Mains

Succulent Sunday Roast

Roasted British Beef Striploin (cooked medium rare) / Herb Stuffed Porchetta / Chicken Supreme / Roasted Herbed Butternut Squash (V) / Roasted British Lamb Leg with lamb jus/Lamb Shank

All our roasts are served with Creamy Mash, golden roasted potatoes, honey roasted carrots, parsnips, braised red cabbage, sauteed greens, crunchy stuffing, Golden Yorkshire pudding and homemade gluten free gravy. (GFA)

Cauliflower Cheese for two-4.95 Pigs in blanket-4.95 Yorkshire Pudding-1.25

Gin'n'Ale Battered Fish & Chips – in crispy beer batter, served with triple cooked hand cut chips, minted mushy peas, home-made tartar sauce, Katsu curry sauce & lemon wedge - (GFA)(DF)

Roasted Root & Celeriac wellington – Home-made Golden Vegan Puff pastry pie served with Creamy mash/Hand cuts, seasonal greens & Vermouth vegan jus -(V)(VG)(DF)

Curry Of the day – Homemade mild spiced rustic curry of the day served with fluffy basmati rice, poppadom wedge & sweet mango chutney - (DFA)

Pan Fried Seabass Fillet – Seasoned pan-fried fillet of seabass on a bed of ginger butternut squash risotto & samphire (DFA)

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Dessert Menu

Sticky Toffee pudding- Warm spongy sticky toffee pudding served with green apple & cinnamon butterscotch sauce & a scoop of ice cream – (GF)

“French Classic” Crème Brûlée - Homemade silky vanilla crème brûlée, served with shortbread biscuit, garnished with fresh fruit and icing sugar - (GFA)

Chocolate Fudge Cake - A warm, spongy double chocolate Fudge served with warm chocolate sauce, Chantilly cream, mixed berries dusted with icing sugar accompanied by a scoop of ice cream

Warm Triple Chocolate Brownie- Warm gluten free triple chocolate brownie with cinnamon Chantilly & scoop of ice cream drizzled with a rich chocolate sauce & dusted with icing sugar – (GF)

Belgian Waffle- warm toasted Belgian waffles with berry compote, drizzled with chocolate & toffee sauce, a scoop of ice cream, cinnamon Chantilly & dusted with icing sugar

Cinnamon & Apple Crumble- Hot traditional apple crumble served with custard / ice cream or cream

Mixed Berry Eaton Mess crunchy- meringue mixed with berry compote, cinnamon Chantilly & fresh fruits –(GF)

3 Scoops of Ice Cream or Sorbet - please ask your server for our selected flavours – (VGN)

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