



Mother's Day Menu

One course £22/ Two course £29/ Three course £35

To Start

Roasted Red pepper and tomato soup, served with a butternut squash ravioli, basil oil, crispy onion
G,D,C

Crayfish & avocado cocktail, sriracha mayo, toasted olive focaccia, little gem lettuce Cr,E,Mu,SD

Creamy Garlic Mushrooms, Spinach served on a toasted croute D,G,C.Sd

Lamb Kofte, mint and parsley salsa, Flat bread D,C,S

The Main Event

Slow roasted Sirloin of Beef D,G,Sd,E, C

Or

Marinated Leg of lamb D,G,Sd,E, C

Served with

Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables, pigs in blankets and gravy

(Nut Roast available) D,G,Sd,E C,MU,N

Pan seared seatrout, fondant potatoes, roasted fennel and cauliflower puree D,F,Sd

Coq au vin, creamy mash potatoes, seasonal vegetables D,Sd,C,Mu

Roast curry cauliflower, tomato and olive tapenade, linguine, rocket leaves G,D,C,Sd

Desserts

Vanilla Crème brulee, shortbread biscuit D,G

Apple and apricot crumble G,N

Lemon and lime cheesecake, mango puree D,G

Cheese and biscuits D,G

e = contains eggs, g = contains gluten d = contains dairy, n = contains nuts, f = contains fish sd = contains sulphur dioxide
mu =contains mustard/mustard seeds mo =contains mollusc cr =contains Crustaceans s= contains sesame seeds
c=contains celery L=contains lupin so=soya

If you have a food allergy, please ask to see our Allergen file. Many of our dishes can be adapted to suit All our dishes may contain traces of nuts and all other allergens, fish may contain traces of bones.