

# MOTHER'S DAY MENU

## STARTERS

**Roast Sweet Potato and Apple Soup with Cinnamon Apple Crisps and Chilli Jam (GFA) (V)**  
served with Baked Ciabatta and Butter £7.95

**Pan Seared Black Pearl Scallops & King Prawns (GF) (DFA)**  
with Cauliflower Puree and Lightly Spiced Cucumber & Melon Salsa £12.95

**Continental Platter (GFA) (DFA)**  
selection of Dried Cured Meats, Salami, Cheeses & Accompaniments £9.95

**Butternut Squash Red Onion and Spinach Bhaji (GF) (V)(DFA)**  
with Mint Raita and Mango Chutney £8.95

**Baked Goat Cheese and Puff Pastry Tarte (V)**  
with Caramelised Red Onion Chutney and Figs £8.95

**Marinated Chicken Breast Strips (GF)**  
with Blue Cheese & White Wine Sauce, with Baked Portobello Mushrooms & crispy Parsley £9.50

## ROASTS

**Slow Roast Leg of British Lamb (GFA) with Fresh Herbs £19.95**

**Loin of Pork (GFA) with Crispy Crackling £19.50**

**Sirloin of British Beef (GFA) with Horseradish Crust £20.95**

**Trio of Lamb, Beef and Pork (GFA) £22.95**

**Nut Roast (GFA) (V) with all Trimmings and Rich Vegetarian Gravy £17.95**

*(All of the above are served with Yorkshire Pudding, Crispy Roast Potatoes, Honey-Roast Parsnips, Steamed Market Vegetables, Cauliflower Cheese, Herb Crushed Carrots with Brown Butter and Red Wine Gravy)*

## MAINS

**Pan Fried Chicken Breast Supreme (GF) (DFA)**  
with Sauteed Wild Mushrooms & Tarragon, Crispy Parmentier Potatoes, Tenderstem Broccoli, Crispy Pancetta & Red Wine Jus £19.95

**Oven Roast Cod Fillet wrapped in Parma Ham (GFA)**  
with Wholegrain Mustard Creamy Sauce & Paprika, Potato Cake with Baby Prawns & Asparagus Spears £21.50

**Fillo Pastry Strudel with Mediterranean Vegetables (V)**  
with Roast Plum Tomato Sauce & Crispy Leeks Chiffonade £17.95

V - Vegetarian GF - Gluten Free GFA - Gluten Free Adaptable VE - Vegan VA - Vegan Adaptable DFA - Dairy Free Adaptable - Dishes can be adapted upon Request V\* Please note that Gelatine may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options. A 10% gratuity will be added which will be distributed equally to all staff on duty.



## DESSERTS

Disaronno Tiramisu (V)  
with Vanilla Ice Cream £8.50

Bramley Apple and Rhubarb Crumble (V) (GFA)  
with Biscoff Custard £9.00

Oreo Cheesecake (V)  
with Maple and Peanut Butter Ice Cream £8.50

Trio of Chocolate Mousse (V)  
Milk, White & Dark chocolate Mousse with a Sponge Base & Passion Fruit Coulis £8.50

Belgian Dark Chocolate Brownie (V)  
with Honeycomb Ice Cream £8.50

Selection of Luxury Ice Cream and Sorbet (V) (GFA)  
(2 or 3 scoops) 2 scoops £4.50 / 3 scoops £6.50

Selection of Artisan-Made Cheese (V)  
Served with Celery, Apple Slices, Grapes, Chutney & Crackers  
Platter of 4 Cheeses £11.95  
Platter of 3 Cheeses £9.95

### Coffee (Decaffeinated Available, Alternative Milks Available Upon Request)

Americano	£3.50	Café-Latte	£4.95	Macchiato	£3.50
Flat White	£4.00	Single Espresso	£3.00	Liqueur	£8.50
Cappuccino	£4.95	Double Espresso	£3.50	Coffee	(Irish, Baileys, Tia Maria, Brandy)

### Tea

English Breakfast	£3.95	Herbal	£3.95	Hot Chocolate	£4.00
Earl Grey	£3.95	(Lemon & Ginger, Peppermint, Green Tea, Mixed Red Berries)		(Add Cream & Marshmallows +£1.50)	

V - Vegetarian GF - Gluten Free GFA - Gluten Free Adaptable VE - Vegan VA - Vegan Adaptable DFA - Dairy Free Adaptable - Dishes can be adapted upon Request V\* Please note that Gelatine may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options. A 10% gratuity will be added which will be distributed equally to all staff on duty.