



MOTHERS DAY



30th March 2024

3 COURSE MENU

£32 per person

STARTERS

Butternut Squash & Red Pepper Soup, crusty bread (v) (gfo)

Garlic Mushrooms, garlic bread (ve)

Goats Cheese, Walnut & Beetroot Salad (v) (gf)

BBQ Salt & Chilli Chicken

Prawn Cocktail, marie rose sauce (gf)

MAINS

*Main courses served with Homemade Yorkshire Pudding (excl Salmon)
Roast & Mash Potatoes and Seasonal Vegetables for the table to share*

Dry Aged Topside of Beef

Roast Loin of Pork & Crackling

Churchill Roast Chicken & Stuffing

Vegetarian Wellington (v)

Oven Roasted Salmon & Hollandaise Sauce (gf)

DESSERTS

Toffee & Biscoffe Cheesecake (v)

Chocolate Torte, ice cream (v)

Mango Sorbet (ve) (gf)

Sticky Toffee Pudding, crème anglais (v)

CORKAGE - £1.50 per person to bring your own wine but we are also now fully licensed

CHILDRENS MEAL - £12 (under 12s)

Soup or Garlic Bread / Sunday Roast / Ice Cream

Vegetarian (v), Vegetarian option is available (vo) Vegan (ve), Vegan option is available (veo) Gluten Free (gf),
Gluten Free Option is available (gfo) –NB some dishes can be adapted to be gluten or dairy free, please inform
your server of allergies/dietary requirements when ordering and ask to see our allergen information. We regret
we cannot guarantee our food products are completely nut free.