Mother's Day

All Mothers get a FREE glass of prosecco...



Two Courses | 23.95 - Three courses | 28.95

To start ...

Home-made soup of the day, bread & salted butter
Mushroom & Crumbly Blue Arancini, chunky tomato salsa & Parmesan cheese
Salt & Pepper Squid Chunks, slaw salad, fresh lime & aioli sauce
Pork & Duck Liver Port Pate, chutney, cocktail gherkins, bread & slaw garnish
Breaded king prawns, fresh lemon, rocket salad & sweet chilli dip



Trio of roast | 3.45 supplement

Roasted loin of pork, roasted chicken breast & roast beef

**Roast rump of beef** 

**Roasted loin of pork** 

Nutless roast





Roasted chicken breast

All our roasts are served with roasted potatoes, seasonal vegetables, chantenay carrots & parsnip, mash potato, Yorkshire pudding & home-made gravy

Mushroom & Stilton wellington, roasted potatoes, seasonal vegetables & gravy

Pan roasted salmon, crushed new potatoes, chorizo, spinach, green beans &

## hollandaise sauce

Lamb Henry, mash potato, seasonal vegetables, mint & onion gravy



Apple crumble, Crème Anglaise Raspberry & pistachio semifreddo, raspberry coulis

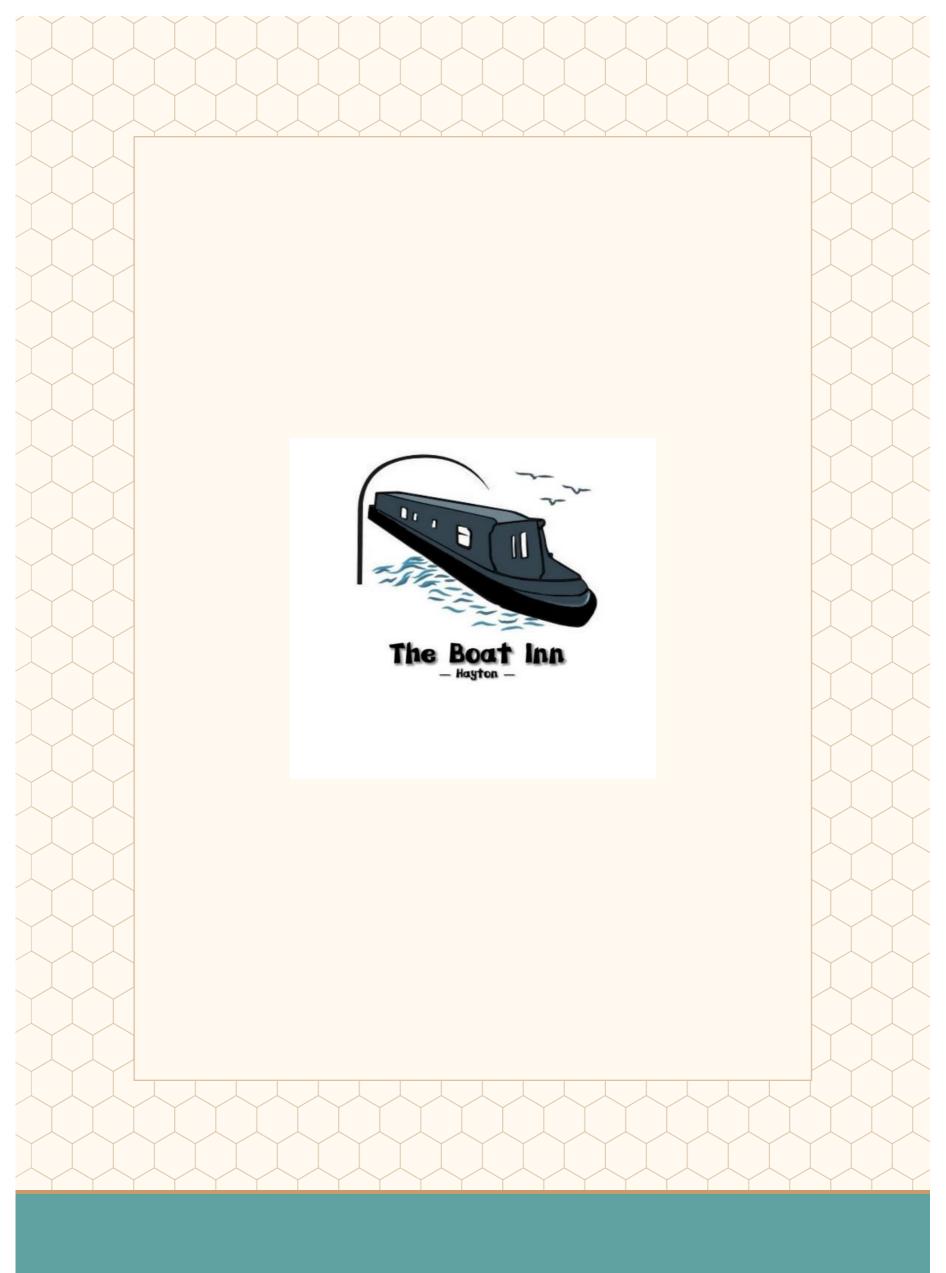
Muscovado sticky toffee pudding, salted caramel ice cream

Chocolate fudge cake, vanilla ice cream

Trio of ice cream & sorbets

Please ask for today's flavours

For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free



PUB ~ ACCOMMODATION ~ RESTAURANT