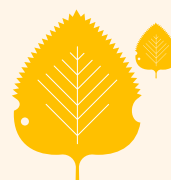


Mother's Day

Sunday 30th March



Two Courses | 28 - Three courses | 34

Starters

Wild mushroom & Stilton, sourdough toast (NG,VE, V)

Tempura Monkfish, lemon butter (V,NG)

Oven baked Camembert, chutney & sourdough toast (V)

Scotch egg, home-made pickle

Mains

28 Day's dry aged roasted sirloin (served pink) (NG)

Roasted rib eye of pork, crackling & brandy apple butter sauce (NG)

Slow cooked venison | 4.25 (supplement) (NG)

Chicken supreme bone in, Sausage meat stuffing (NG)

Roasted leg of lamb | 3.50 (supplement) (NG)

Butternut, kale & apricot roast (NG,VE, V)

All served with carrot and swede puree, braised red cabbage, roast tatties, mash, seasonal vegetables, homemade yorkie & red wine gravy

Pan seared sea bass, dauphinoise potato, seasonal vegetables & lemon hollandaise sauce (NG, V)

Desserts

Apple & mixed berries crumble, crème anglaise (V)

Panettone cheesecake, raspberry coulis, Chantilly cream (V)

Ultimate sticky toffee pudding, salted caramel ice cream (V,NG)

Chocolate fondant, chocolate sauce, vanilla ice cream (V,NG)

Trio of sorbets, raspberry, mango & blood orange (V,VE, NG)

Sides

Cauliflower cheese (V)

Mustard creamed leeks (V,NG)

Pigs in blankets (NG)

Sausage meat stuffing

One | 5.00 Two | 8.50 Three | 11.50

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 a kitchen with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free



PUB ~ ACCOMMODATION ~ RESTAURANT