



MOTHER'S DAY MENU

Starters

- Soup of the day served with fresh bread (v)
- Homemade chicken liver pâté served with toast and red onion marmalade
- Salmon, prawn and smoked haddock fishcakes served with sweet chili sauce
- Garlic mushrooms in a creamy sauce topped with smoked Applewood cheese served on toast (v)
- Classic prawn cocktail served with brown bread and butter
- Goats' cheese and roasted cherry tomato bruschetta (v)

Mains

- Roast topside of Beef served with roast potatoes, Yorkshire pudding and seasonal vegetables
- Roast loin of pork served with roast potatoes, Yorkshire pudding and seasonal vegetables
- Sautéed lamb's liver with potato terrine, celeriac and braised cabbage
- Garden pea risotto with spring vegetables, goats' cheese and crispy shallots (v)
- Seared salmon with sautéed potatoes and mussel broth
- Roast chicken supreme with gnocchi, wild mushrooms and salsa verde

Desserts

- Homemade chocolate brownie served with vanilla ice cream
- Homemade sticky toffee pudding served with salted caramel sauce
- Raspberry crème brûlée
- Strawberry Eton mess
- Homemade cheesecake of the day served with vanilla ice cream
- Three scoops of luxury ice cream – chocolate, strawberry or vanilla

2 courses £20.95

3 courses £26.95

Child price under 12

2 courses £10.95

3 courses £13.95

£5 per person deposit on all bookings
Groups 10 or less have a two-hour table reservation
Please arrive promptly for your reserved time

Served Sunday 31st March 2019