

MOTHER'S DAY LUNCH

STARTER

Leek & Potato Soup GF

finished with chive oil & parmesan

Smoked Salmon

dill crème fraiche, cucumber ribbons & toasted sourdough

GF Bread Available

Farmhouse Pate

caramelised onion chutney, toasted brioche

GF Bread Available

Roasted Beetroot & Goats Cheese Salad V GF

orange segments & balsamic glaze

Greek Salad V VE GF

tomatoes, cucumber, red onion, mint, plant based feta basil oil

MAIN COURSE

Roast Sirloin of Beef with Yorkshire Pudding

or

Roast Chicken Supreme with Sage & Onion Stuffing

both served with roasted carrots & parsnips, roast potatoes & gravy

GF without yorkshire pudding

Oven Baked Seabass

tenderstem broccoli, new potatoes, lemon & dill butter

Brie & Red Onion Tart V GF

tenderstem broccoli, roasted new potatoes, apple & cider vinegar

Vegan Vegetable Roast V VE

roasted carrots & parsnips, roasted new potatoes, onion gravy

DESSERT

Sticky Toffee Pudding GF

butterscotch sauce, vanilla ice cream

Lemon Tart

mango & raspberry coulis

White Chocolate & Raspberry Blondie GF

clotted cream, boozy berries

Passionfruit, Pineapple & Peach Sundae V VE GF

vegan ice cream, vegan cream

Trio of Cheese

grapes, biscuit selection, house chutney

GF biscuits available

Fresh Filter Coffee & Mint £2.95

Please advise your server of any allergies or intolerance before you order

Allergen information is contained in our Allergen Menu, available on request however,, whilst every care is taken we cannot guarantee the total absence of allergens in our dishes

V = Vegetarian VE = Vegan GF = Gluten Free Gluten free bread, biscuits & crackers available on request