



Mother's Day

3 Courses £36.95 | Sunday 15th March, 12-9pm

ENGLISH PEA SOUP

Topped with lemon gremolata (v, gf)

PRAWN COCKTAIL

Our twist on the classic. Served on a base of guacamole and served with pita chips (gfa)

HONEY-GLAZED CHORIZO

Served with garlic and red wine sauce (gf)

TARRAGON CHICKEN BITES

Grilled chicken thigh bites in a creamy tarragon sauce with sourdough toast (gfa)

WHIPPED FETA BRUSCHETTA

Drizzled with honey and cherry tomato compote (v, gfa)

TRADITIONAL SUNDAY ROAST

Roast Sirloin | Braised Lamb Shoulder | Pork Loin

All served with creamy mashed potato, roast potatoes, honey-roasted carrots and parsnips, braised cabbage, a Yorkshire pudding and pan gravy (gfa)

CHICKEN BALLOTINE

Gruyère cheese stuffed chicken breast roulade with fondant potato, buttered tossed green vegetables, red wine gravy (gf)

GRILLED SALMON FILLET

Served on a bed of pickled cucumber and asparagus chowder (gf)

CHARGRILLED BROCCOLI STEAK

Harissa marinated broccoli steak served with black lentil salad and cucumber yoghurt (v, gf)

PEACH MELBA CHEESECAKE

Served with raspberry sorbet

BROWNIE SUNDAE

Warm chocolate brownie chunks, vanilla ice cream, hot chocolate sauce and whipped cream (gf)

APPLE CRUMBLE

Served with vanilla custard

STICKY TOFFEE PUDDING

With your choice of custard or ice cream (gf)

