

TO START

Pork Belly Bites

Pork belly slow cooked with Italian herbs, sweet & sour balsamic onions *gf*

Spinach & Mozzarella Arancini

Bread crumbed risotto, fried until golden & served with marinara sauce *vg*

Calamari Fritto

Deep fried squid served with homemade sriracha mayonnaise

Tomato & Red Pepper Soup

Roasted red pepper soup & basil oil, served with crusty bread *vg gfm*

King Prawn Cocktail

Prawns with boozy cocktail sauce, winter leaves, lemon & served with sourdough

Mother's
Day

MENU

Sunday 15th March

£29.95 - 2 courses

£37.95 - 3 courses

MOTHER'S DAY CARVERY

Our Mother's Day Carvery includes premium roast meats & plant based alternatives. You can choose up to 3 options or just stack up on your favourite! Our carvery includes all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal greens & vegetables, stuffing & rich gravy

Rump Of Beef

Dry aged beef rump, marinated in roasting herbs & slow cooked

Honey Roast Gammon

Honey & mustard glazed gammon

Roast Turkey Breast

Succulent slow roasted turkey breast

Roasted Veggie Roulade

With squash, chestnuts, mushrooms & cranberries *vg*

FOR THE TABLE

Sides Perfect For Sharing

PIGS IN BLANKETS
CAULIFLOWER CHEESE

£5.50 EACH

SOMETHING DIFFERENT?

Hand Battered Cod

Classic fish & chips with mushy peas & homemade tartar sauce *gf*

14 Hour Braised Beef & Ale Pie

Served with buttered mash, red wine gravy & seasonal vegetables

Make it veggie with our Seasonal Vegetable Pie

Premium Steak Burger

Topped with swiss cheese, bacon, mayo, pickles & fries

Grilled Cauliflower Steak

With tahini mayonnaise, roasted chickpeas, crispy onions *ve vg*

Pan Fried Sea Bass

Soy ginger & chilli dressing, pak choi & spicy sweet potato *gf*

FROM THE GRILL

Flat Iron +3

8oz flat iron steak served with truffle & parmesan fries

Rib Eye Steak +6

10 oz dry aged ribeye steak served with truffle & parmesan fries

Add pepper, stilton or mushroom sauce £2.50

Prefer roast trimmings to fries? Any of our steaks can be enjoyed with our traditional carvery sides from the carvery deck.

DESSERTS

Sticky Toffee Pudding

With hot caramel sauce & vanilla ice cream

Apple, Cinnamon & Berry Crumble

With vanilla bean custard

Peanut Butter Chocolate Brownie

With chocolate sauce & fresh berries

Eton Mess Cheesecake

With raspberry coulis