



Mothering Sunday

MENU



2 COURSES - £30

3 COURSES - £37



STARTERS



Roasted vine tomato & red pepper soup, pesto croutons

*Slow roasted pork belly, black pudding & spring onion potato cake,
cider & mustard velouté*

Salt & pepper squid w/ sweet chilli mayonnaise, Mediterranean salad

*Smoked chicken & ham hock terrine, red onion marmalade, garlic &
herb croute*

*Wild mushroom & mozzarella arancini, sweet chilli & tomato
provençal, grated parmesan*

Smoked salmon & prawn roulade, citrus crème fraiche, petit salad

*Bruschetta, vine tomatoes, red onion, basil, garlic ciabatta, feta,
balsamic reduction*

MAINS



½ Roast chicken, sweet potato puree, cranberry stuffing

Roast sirloin of beef, horseradish & celeriac remoulade, sundried tomato stuffing

Double roasted pork belly, apple & vanilla puree, cashew stuffing

Roasted rump of lamb, mint sauce, rosemary stuffing

All above are w/ nutmeg Yorkshire pudding, duck fat roast potatoes, honey roast carrots & parsnips, fresh vegetables, red wine gravy

Mushroom, spinach, caramelised onion, Mediterranean vegetable & goats cheese tartlet w/ sweet potato puree, rosemary & garlic roast potatoes, honey roast carrots & parsnips, fresh vegetables, tomato broth

Grilled tuna steak, prawn & asparagus risotto, cherry vine tomatoes, salsa verde

Roasted butternut & sweet potato gnocchi, roasted peppers, sun dried tomatoes, spring onions, spinach, toasted pine nuts, feta, herb coulis

PUB CLASSICS



Chicken, smoked bacon & leek pie w/ shortcrust pastry, garlic mash potatoes, seasonal vegetables, house gravy

Honey roast cured ham, free range eggs, thick cut chips, peas & roasted tomatoes

Beef OR 5 bean chilli con carne, braised rice & nachos, cheddar, guacamole & sour cream

Chicken Parmigiana, panko crumbed chicken, honey roasted ham, tomato provençal, mature cheddar, parmesan, mixed salad, Cajun potato wedges, coleslaw

Beer battered cod fillet, thick cut chips, pea & mint puree, tartare sauce

Whitby scampi w/ fries, dressed mixed salad & tartare sauce

Stilton, spinach & leek linguine, whit wine velouté, tender stem broccoli, peas, spring onion, herb & garlic crumb

DESSERTS



Sticky toffee pudding, toffee sauce, vanilla gelato

Double chocolate chip brownie, chocolate sauce, white chocolate chip gelato

Profiteroles, chocolate & toffee sauce, Chantilly cream, candied walnuts

Apple & mixed berry crumble, custard

Raspberry & white chocolate cheesecake, berry coulis

Lemon curd tartlet, Chantilly cream, meringue

All above are w/ fresh fruit