Mothers Day
Sunday 22nd March
Two Courses for £25 Three Courses for £30

STARTERS
Soup of the Day, crusty bread & chive butter
Tomato Salad, capers, red onion, croutons
Goats Cheese & Red Onion Tart, balsamic glaze
Game Terrine, port & red onion marmalade, sourdough
Prawn Cocktail, avocado, melon, spicy marie rose sauce
Honey Roast Fig & Melon, creamy lemon vinaigrette
Crispy Baby Squid, smoked garlic aioli
Crispy Beef, chilli, beansprouts, peanuts, spicy asian chopped salad

MAINS
Roasts all served with our giant homemade Yorkshire pudding, stuffing, a selection of seasonal vegetables, roasted potatoes and gravy
Corn Fed Chicken Breast
Boneless Leg of Lamb Roasted ‘pink’. Mint gravy
Salt Roasted Loin of Pork
Sirloin of Beef Roasted ‘pink’
Farmyard Feast Hand carved beef, pork and a whole chicken leg. Two giant Yorkshire puddings, mug of crackling
Cranberry & Parsnip Nut Roast, Yorkshire pudding, gravy, braised red cabbage, roast potatoes and root vegetables
Roast Salmon Fillet, tiger prawns and sunblush tomato linguine
Pan Roast Sea Bream, polenta cake, roasted vegetables, basil beurre blanc
Crispy Beef, chilli, beansprouts, peanuts, spicy asian chopped salad

SIDES TO SHARE
Cauliflower Cheese 5.0 Creamy Leeks 3.5
Braised Spiced Red Cabbage 3.5 Mash 4.0
Chunky Chips 5.0 Parsnips 4.0
Pigs in Blankets 5.0 House Salad 4.0
PUDDINGS
Chocolate & Pecan Brownie, vanilla ice cream
Lemon Tart, rhubarb syrup
Raspberry & White Chocolate Cheesecake, ginger crumb, chantilly cream
Sticky Toffee Pudding, vanilla ice cream, butterscotch sauce
Fruit Crumble, vanilla custard (£1 donated to the Being Bel Trust)
Banana Split, vanilla & strawberry ice cream, hazelnut praline, chocolate rum sauce
Trio of Mini Desserts Brownie, Cheesecake, Sticky Toffee Pudding
Yummy Yorkshire Ice Cream
Cheese Plate, chutney, iced grapes, crackers
Espresso Affogato, with a shot of Amaretto, Pedro X, Baileys or Frangelico

HOT DRINKS
Cappuccino 3.0 Latte 3.0
Freshly Ground Americano 3.0 Espresso 2.2
Macchiato 3.0 Flat White 3.0
Mocha 3.0 Real Hot Chocolate 3.0
Fresh Mint Tea 2.5 English Breakfast Tea 2.5
Fruit & Herbal Teas 2.5

HERE TO HELP
We freshly prepare our dishes.
Please alert your server to food allergies so we can offer advice.
All gratuities and service charges are paid directly to our team.
We add a discretionary 10% service charge to tables of 8 or more.
Please note that dishes and ingredients may change depending on demand.

- childrens menu follows –
Childrens Menu

MAINS

All half portion roasts served with our giant homemade Yorkshire pudding, stuffing, a selection of seasonal vegetables, roasted potatoes and gravy

- **Corn Fed Chicken Breast**  £8.0
- **Boneless Leg of Lamb**  Roasted 'pink'  £8.0
- **Salt Roasted Loin of Pork**  £8.0
- **Sirloin of Beef**  Roasted 'pink'  £8.0
- **Farmyard Feast**  Hand carved beef, pork, chicken leg, two giant Yorkshire puddings, mug of crackling  £9.0
- **Cranberry & Parsnip Nut Roast**, Yorkshire pudding, gravy, braised red cabbage, roast potatoes and root vegetables  £8.0
- **Battered Haddock & Chips**  £8.0
- **Spinach & Ricotta Ravioli**  £8.0

PUDDINGS  All £4.0

- **Fruit Crumble**, vanilla custard
- **Chocolate & Pecan Brownie**, vanilla ice cream
- **Sticky Toffee Pudding**, vanilla ice cream, butterscotch sauce
- **Yummy Yorkshire Ice Cream Pot**  Pick two flavours