



Mother's Day Menu

Starters

Soup £6

French Onion Soup topped with Gruyère croute or
Broccoli & Stilton Soup served with crusty bread & butter. (v)

Duck Spring Rolls £7.50

Duck in a blend of spices wrapped in a crispy pastry case, served with plum sauce & salad garnish.

Vegetable Spring Rolls (v) £6

Vegetables in an oriental spice blend, wrapped in crispy pastry served with sweet chilli sauce dip & garnish.

Farmhouse Pate £6.50

Course Farmhouse pate served with melba toasts, caramelised red onion chutney and salad garnish.

Tempura Battered Prawns £6.50

Shell off tempura battered prawns served with a sweet chilli sauce dip & salad garnish

Main Course

Traditional Roast £20.00

Choice of Slow Roasted Beef, Slow Roasted Pork Loin in Cider, Minted Lamb Shanks or
Seasoned Pan-fried Chicken

Served with roasted potatoes, seasonal vegetables, pigs-in-blankets, parsnip and of course home-made Yorkshire pudding!

Homemade Mushroom & Gruyère Wellington (v) £18.00

Wild mushroom, Gruyère and spinach individual wellington served with all non-meat accompaniments and veggie gravy.

Small Roast Pork or Beef £15.00

A giant Yorkshire pudding filled with meat and vegetables. A smaller option to our main roast dinner.

Dessert

Belgian Waffle £6.00

Served with salted honeycomb ice cream and toffee sauce or vanilla ice cream & chocolate sauce

Mango & Passion Fruit Cheesecake £6.50

Homemade mango and passionfruit cheesecake. Served with homemade blood orange and Campari sorbet.

Homemade Sticky Toffee Pudding £6.50

A light toffee pudding with vanilla soaked dates, smothered with hot sticky toffee sauce.
Served with cream, homemade vanilla ice cream or custard.

Selection of Ice Cream £4.00

Three balls of Ice Cream with a choice of Homemade Vanilla, Homemade Chocolate, Strawberry, Salted Honeycomb, Homemade Baileys Ice Cream or a mix!