



Mothers Day

SUNDAY LUNCH

Sunday 15th March

12.00pm till 4.00pm

STARTERS

French onion soup with garlic cheese crouton and a bread roll (GFO) (V) (DFO)

Shredded ham hock with sourdough bread, piccalilli and pea shoots (GFO)

Smoked salmon, gherkins, beetroot and mixed leaves with horseradish and crème fraiche dressing
(GF) (DFO)

Panko coated rosemary brie wedges with spiced fruit chutney (V)

MAINS

***28 Day Aged Sirloin of Beef (GFO)**

***Slow cooked in red wine lamb shanks with minty red wine jus (GFO)**

***Tender pork loin stuffed with leeks and cranberry stuffing**

**Roasts are served with duck fat roast potatoes, honey roasted carrots, parsnips, red cabbage, tenderstem broccoli, homemade Yorkshire pudding with a red wine jus*

Spicy baked salmon fillet, roasted garlic & thyme new potatoes, tenderstem broccoli & Bearnaise sauce (GF)

Vegetable Wellington: Butternut squash & lentil wellington with roasted new potatoes, roasted vegetables, tenderstem broccoli & vegetable gravy (V) (VE)

SIDES: Cauliflower cheese £3.50, Roasted potatoes £3.50, Pigs in blankets £4.00

DESSERTS

Homemade apple & cinnamon pie with vanilla ice cream and custard

Homemade cherry cheesecake with Kirsch cherries

Chocolate orange cake with coconut vanilla pod ice cream (GF) (VE)

Cheeseboard selection of local cheese served with crackers, grapes, apples & spiced fruit chutney
(GFO)

3 Courses £37.00 per adult / £19.95 per child

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VE) Vegan

Allergen and Dietary Information: If you have a question, food allergy or intolerance, please let us know before placing your order. Some items on this menu may contain nut traces. All menu items are subject to availability.