

Mothers Day Menu

Tomato and mozzarella soup drizzled with sweet basil syrup
vintage cheddar croutons

Smoked salmon and crayfish tartlet with a creamed leek and caraway sauce
on mixed green leaves

Cajun spiced Chicken Caesar salad with pecorino & smoked bacon



Roast Topside of Scotch Beef, homemade Yorkshire Pudding,
horseradish & roast potatoes

Roast Turkey Crown with pancetta, sage & cranberry stuffing
red onion gravy & roast potatoes

Haddock fillet with a welsh rarebit crust,
a chardonnay & dill vin blanc sauce
garlic & chive buttered new potatoes

All served with a selection of fresh spring vegetables

Goats cheese and celeriac roulade
filled with Mediterranean vegetable tapenade & red pepper pesto
Spring Salad with warm new potatoes

Rump steak with green pepper sauce, proper chips & grilled garnish*



Baked Cherry clafoutis with Crème Anglaise

Dark Chocolate brioche & butter pudding with baileys cream

White peach cheesecake with ginger nut base & raspberry coulis

Selection of Cheese & biscuits with local chutney**



3 Courses only £20
2 Courses £16
1 Course £12

Served over two sittings, 12-2pm & 3-6pm

*Supplement of £5.00

**Supplement of £2.00 per person

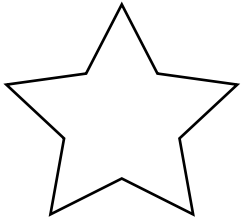
Please note that all of our food is made fresh on the premises & may contain nuts.
Please specify any dietary requirements at the time of booking.





Children's

MENU



Fresh Fish Fillet Goujons in batter
with chips & garden peas

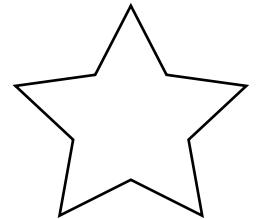
Turkey breast nuggets with chips & garden peas

Mini Roast Dinner with all the trimmings

Butchers Pork Bangers, Mash & beans



Trio of scrummy Ice Cream
strawberry sauce & sugar sprinkles



Yummy Mini Chocolate Profiteroles

Fresh fruit salad

£8 per little adult (under 10yrs)

All of our food is made fresh on the premises,
all meat is supplied by our local butcher & our vegetables are supplied locally.

