

Mother's Day

Sunday 31st March

2 courses £17.95

3 courses £21.95

Starters

White Onion & Truffle Veloute – garlic croutons – herb oil – home baked bread

Hot Smoked Pit Pork Flatbread – pickles – crisp onions – chive oil

Home Baked Bread & Olives – olive oil – balsamic – herb butter

Lightly Smoked Beetroot Cured Salmon – salad – soured cucumber - horseradish emulsion

Mains

24 hour Slow Roast Pulled Beef with Roast Onions & Chianti

Yorkshire puddings – dripping roast potatoes – greens – proper gravy

8 hour Sous Vide Chicken Breast

Sausage meat stuffing – dripping roast potatoes – greens – proper gravy

12 hour Hog Roast Pulled Pork

savoury apple crumble – dripping roast potatoes - greens – proper gravy

Smoked Haddock Fish Bites

Sourdough batter – hand cut chips – mushy pays – homemade tartare

Napoli Style Pasta Puttanesca

Rich tomato ragu with olives, capers, chilli & herbs

Supplementary £5.00

10oz 21 day aged Rump Steak

Roast tomato – sautéed mushrooms – chophouse chips – dripping gravy

Desserts

Baileys Bread 'n' Butter Pudding – caramel custard

After Eight Sundae – ice cream – cream – chocolate

Toffee Apple Rice Pudding Crumble

Vanilla, Chocolate or Strawberry Ice cream

Supplementary £2.00

Cheese & Biscuits – Mature - Blue – biscuits – chutney – grape sorbets - herb butter

Children's Options

2 Courses £9.00

3 Courses £12.00

Starters

Roasted Red Pepper & Tomato Soup

Nachos & Cheese

Baked Bread & Butter

Mains (Including 2 Sides)

Chicken Goujons

Roast Dinner

Mac & Cheese

Sides

Cucumber

Baked Beans

Peas

Fries

Mashed Potato

Dessert

Ice cream (Strawberry / Vanilla / Chocolate)

Rice Pudding