



## Happy Mother's Day

### STARTERS

Lentil & Bacon Soup  
crusty roll

White Wine & Garlic Mushrooms <sup>V</sup>  
toasted ciabatta

Cajun Chicken Nachos  
mozzarella glaze, guacamole, sour cream

Grilled Sesame & Honey Goats Cheese <sup>V</sup>  
sweet chilli and ginger mayo, pickled beetroot salad

Prawn & Crayfish Cocktail  
coriander chilli drizzle, toasted ciabatta bread

Honeydew Melon, Watermelon & Pineapple Coupe <sup>V</sup> <sup>VE</sup>  
passionfruit sorbet, coconut curls

### MAINS

Roast Sirloin of Beef  
Yorkshire pudding, red wine jus, roast and creamed potatoes,  
seasonal vegetables

Peacan Crusted Breast of Chicken  
honey mustard cream, wilted greens,  
roasted garlic potatoes

Battered Fillet of Haddock  
fries, mushy peas, salad, tartar sauce

Braised Ribeye Steak  
black pudding, roast and creamed potatoes,  
seasonal vegetables, peppercorn sauce

Mixed Seafood Crepe  
smoked haddock and prawns, white wine and dill cream,  
mature cheddar glaze, fries, crisp salad

Button Mushroom & Spinach Stroganoff <sup>V</sup>  
basmati rice, sour cream, smoked paprika,  
toasted garlic ciabatta bread

### DESSERTS

Strawberry & White Chocolate Cheesecake  
chocolate dipped strawberry, honeycomb granules

Cookies & Cream Pavlova  
whipped cream, chocolate sauce, Oreo cookie crumb,  
vanilla ice cream

Sticky Toffee Pudding  
butterscotch sauce, vanilla ice cream

Baileys & White Chocolate Brulee  
homemade buttered shortbread

Lemon & Lime Eton Mess  
crushed meringue, lemon compote, chantilly cream,  
lime coulis, coconut ice cream

Duo of Cheddar & Brie  
biscuits, grapes, chutney

3 COURSES £33.95

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

<sup>V</sup> – VEGETARIAN <sup>VE</sup> – VEGAN