



MOTHERS DAY SUNDAY LUNCH



STARTERS

Classic Atlantic Prawn Cocktail a la russe,
brown bread & butter (gluten, crustaceans, eggs, milk)

Homemade Onion Bhaji with Balti sauce & fresh coriander
(V) (gluten, mustard, nuts)

Salt roasted beetroot and goats cheese salad, candid walnuts
with a merlot vinegar dressing (V) (milk, nuts, sulphur dioxide)

French caramelised onion soup topped with Gruyère cheese croutons
(V) (gluten, milk, sulphur dioxide)

MAINS

Roasted hand carved sirloin of beef with homemade Yorkshire pudding
& a bourguignon sauce (gluten, eggs, milk, sulphur dioxide)

Roasted crispy loin of pork, caramelised apple wedges & apple and cider cream sauce
(milk, sulphur dioxide)

Harissa glazed chicken supreme scented cous cous, sautéed spinach & harissa sauce
(gluten, sulphur dioxide)

Pan fried Atlantic Cod, shellfish bisque, mussels & samphire
(crustaceans, fish, molluscs, sulphur dioxide)

Fresh fried gnocchi, fresh marinara sauce with roasted cherry tomatoes
& fresh basil (V) (gluten)

DESSERTS

Stewed apple & almond crumble with vanilla ice cream (milk, gluten)

Sticky toffee pudding with a butterscotch sauce (eggs, milk, gluten)

Homemade Vanilla bean profiterole, strawberry glaze filled
with macerated strawberries (gluten, eggs, milk)

Classic Italian Tiramisu dusted with chocolate (gluten, eggs, milk)

£30 pp (Under 12's half price)

VE - Vegetarian, VG - Vegan, GF - Gluten Free

Our food and beverages are produced in an environment that handles
all 14 different food allergens so we cannot entirely prevent cross contamination
of allergens so therefore cannot declare that any product will be allergen free.

Please inform a member of staff if you have any allergies or intolerances before ordering. Thank you.

