



BOOK NOW FOR

*Mother's
Day*

SUNDAY 30TH MARCH

THREE COURSES £25.00

TWO COURSES £19.50

SPEAK TO A MEMBER OF THE TEAM TODAY

STARTERS

Homemade Butternut Squash, Chilli,
Lime & Coconut Soup
with crusty bread (VE) (GFO)

Classic Prawn Cocktail
with crusty bread (GFO)

Falafel Bites
with hummus, flatbread & toasted seeds (V) (VE)

Creamy Garlic Mushrooms
with crusty bread (V) (GFO)

Sriracha Chicken
with pitta bread, salad & minted yoghurt (GFO)

Chicken Liver Pâté
with crusty bread & onion chutney (GFO)

MAINS

Roasts

- Breast of Turkey with chipolatas (GFO)
- Topside of Beef (GFO)
- Roast Gammon Ham (GFO)
- Lamb Shank +£5 supplement (GFO)
- Pork Belly (GFO)
- Vegan Roast (VE)

All served with roast potatoes, roasted root vegetables, Yorkshire pudding, mixed seasonal greens & gravy

Fillet of Salmon

served on a bed of new potatoes with saffron sauce & mixed seasonal greens

Classic Burger

choice of beef, chicken or vegan (VE)
served with skin on fries

Add a side:

Cauliflower cheese £4 | Roast potatoes £3
Pigs-in-blankets £4 | Cheesy garlic bread £4
Garlic bread £3.50 | Bread basket £3

DESSERT

Please ask your server for today's dessert board

WHY NOT RAISE A GLASS IN CELEBRATION?

Bottle of house wine £19.95 | Bottle of prosecco £25.95

(V) - vegetarian | (VE) – vegan option available, please state when ordering | (GFO) – gluten free option available, please state when ordering