



## Mothers day Menu

Two courses £35 | Three courses £40

### Small Plates

Sourdough £4 **GFA** | Olives £4.5

Ploughman's sausage roll, piccalilli | Crispy whitebait, lemon aioli **DF**

Crispy chilli beef, sesame noodle salad **DF** | Crispy seafood basket, lemon & dill **DF**

Confit garlic, sweetcorn fritters, sriracha vegan yoghurt **VG GF**

Sweet potato hash, chilli jam **VG GF**

Soup of the day, toasted sourdough **VG GFA**

Ham hock terrine, beer pickled onions **DF**

### Roast With All The Trimmings

Longhorn beef sirloin **GFA DFA**

Chicken breast **GFA DFA**

Leg of lamb **GFA DFA**

Beetroot Wellington **VGA**

### Mains

Beer battered fish & chips, mushy peas or curry sauce or garden peas £18.5 / half portion £12 **DF**

Grilled seabass fillet, chorizo & bean cassoulet, pickled fennel **GFA DFA**

Dry aged beef burger, smoked applewood, burger sauce, pickles, bbq slaw, fries **GFA DFA**

Butternut squash & sage risotto **VG GF**

### Desserts

Sticky toffee pudding, salted caramel, toffee sauce

Dark chocolate delice, blood orange textures

Apple & pear crumble, vanilla ice cream **VG GF**

Chocolate & orange marmalade bread and butter pudding, creme anglaise

Throwback sharing board- sticky toffee pudding, jam roly poly, banoffee, rhubarb arctic roll

Affogato, vanilla ice cream, double espresso **GF**

### Sides

triple cooked chips £4.5 | fries £4.5 | buttered seasonal greens £4.5

dirty posh fries | dirty posh chips: *peppercorn sauce, truffle oil & parmesan* £5

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill