



Mother's Day 2019

Starters

- Home-made soup of the day** – served with baked mini bread
- Breaded whitebait** – served with dressed green leaves and tartare sauce
- Chicken liver and mixed herb pate** - served toast and dressed leaves
- Smoked salmon and caper salad** – served with dill mayonnaise and brown bread & butter
- Classic prawn cocktail** – served with brown bread and butter

Main Courses

- Roast topside of beef, Roast leg of lamb or Nut Roast (V)**
All roasts are served with roasted potatoes, Yorkshire pudding, Pan Gravy, and mixed vegetables
- Ratatouille in a puff pastry case** – topped with goats cheese
- Grilled salmon supreme** – topped with roasted cherry tomatoes and wild mushrooms, served with new potatoes and fine green beans
- Chicken fillet roasted with thyme** – served on a bed of sautéed potatoes with fine green beans and mashed swede

Desserts

- Cappucino Mouse** served with a shortbread biscuit
- Cold citron tart** served with double cream
- Waffle** served hot with ice cream, fruit and maple syrup
- Sticky toffee pudding** with a creamy toffee sauce and either vanilla ice cream or double cream
- Chocolate brownie** with a rich chocolate sauce and either vanilla ice cream or cream
- Cheese board** served with crackers, grapes, celery and chutney

Main course only £13.00, 2 courses £19.00, 3 courses £25.00

Please Do Not Feed The Pub Dogs | Please ask a member of staff for allergen advice
