



Mothing Sunday the 19th March, 12pm - 2:30pm

Appetisers

Warm Pitta Bread, Olives, Houmous **V Df**

Served with Olive Oil and Balsamic Vinegar

Oak Smoked Mackerel Pâté

Our own recipe served with Salad Garnish and Toast

Crispy, Spicy Chicken Strips **Df**

Fried with Onion and Red Chilli

Breaded Whitebait **Df**

Served with Tartar Sauce and Salad Garnish

Pan-fried Halloumi **V Gf**

Served with Salsa and Salad Garnish

Flat Field Mushroom **Gf**

Stuffed with Bacon and Shropshire Blue Cheese, served on Mixed Leaves with a French Dressing

Mains

Roast Beef or Slow-Roasted Leg of Lamb

Both our Roasts are cooked in Gravy, served with Yorkshire Pudding, Broccoli and Cauliflower Cheese, Seasonal Vegetables, New and Roast Potatoes.

Grilled Salmon **Gf**

Served with Buttered New Potatoes, Peas with Bacon and Onion, and Lemon Butter Sauce

Duo of Cheddar and Shropshire Blue Tarts **V**

With a Creamy Leek Filling, Buttered New Potatoes and a Tomato and Red Pepper Sauce

Pan Fried Cajun Spiced Tuna Steak **Df Gf**

With Mango Salsa, New Potatoes and Salad

Steak and Kidney Pudding **Df**

A Suet Pudding served with Chips, Mushy Peas and a Jug of Gravy

Desserts

Medley of Ice Creams and Sorbets **V** (Just Sorbets **V Ve Gf Df**)

Salted Caramel Crunch or Raspberry Ripple Sundae **V**

Churros with Chocolate Sauce and Ice Cream **V**

Portuguese Custard Tart with Cream **V**

Sticky Toffee Pudding with Salted Caramel Sauce and Cream **V**

Winter Berry Eton Mess with Blackcurrant Sorbet **V**

Belgian Waffle with Toffee Sauce and Ice Cream **V**

Main course £13.95 : Two courses £18.90 : Three courses £23.85

Food Allergies and Intolerances. Please speak to our staff about the ingredients in your meal when making your order. **V** = Vegetarian **Ve** = Vegan **Gf** = Gluten Free **Df** = Dairy Free