

MOTHER'S DAY

BOOKING ONLY

STARTER £7.50

Grilled goat cheese served on olive and oregano focaccia,
drizzled with balsamic

Potted king prawns sautéed in garlic butter, accompanied by a
sourdough roll

Creamy garlic mushrooms on toasted ciabatta

Crispy pork belly bites tossed in a sticky BBQ sauce, garnished
with toasted sesame seeds

MAIN COURSE

Roasted Sirloin (*served pink*) **£18.95**

Accompanied by Yorkshire pudding, creamy mashed potatoes,
honey-roasted root vegetables, roasted potatoes, (*served pink*) and
mixed green vegetables, all drizzled with a rich beef gravy.

Brie mushroom and cranberry wellington **£16.95**

Accompanied by sage and onion stuffing, creamy mashed potatoes,
honey-roasted root vegetables, roasted potatoes, and mixed green
vegetables, all drizzled with a vegetarian gravy.

Roasted lamb shoulder **£21.95**

dauphinoise potato roasted honey roots and a medley of green
vegetables, all drizzled with a rich red wine gravy reduction.

Smoked salmon tagliatelle **£17.95**

tossed in a creamy garlic white wine sauce, served alongside
toasted sourdough garlic bread.

ALL DISHES CAN BE CUSTOMIZED FOR DIETARY PREFERENCES
AND ALLERGIES. PLEASE INFORM OUR TEAM WHEN RESERVING.

A VEGAN ROAST OPTION IS AVAILABLE BY RESERVATION