



MOTHERING SUNDAY MENU

3 courses for £29.95

STARTERS

Homemade soup of the day (v)
Served with fresh bread & butter.

Hal I oumi Chips (v)
Deep fried halloumi drizzled with pomegranate balsamic vinegar & garlic mayonnaise.

Ham hock terrine
Ham hock terrine served with homemade piccalilli.

Scal I opa u gratin
Queen scallops served in a homemade cheese sauce.

Scottish smoked salmon
Served with fresh bread & butter.

MAINS

Roast Sir I oin of Beef
Hand carved & served with Yorkshire Pudding, roast potatoes, seasonal vegetables and our very own Sadler's Ale gravy.

Worcestershire Roast turkey
Stuffed Roast Turkey. Hand carved & served with roast potatoes, Yorkshire pudding, seasonal vegetables and our very own Sadler's Ale gravy.

Roast ham
Hand carved & served with roast potatoes, Yorkshire pudding, seasonal vegetables and our very own Sadler's Ale gravy.

But ter fl y parmesan chicken
Parmesan chicken served with a creamy sauce. Served with roast potatoes and seasonal vegetables.

Poached salmon
Served with new potatoes, seasonal vegetables and homemade watercress & lemon mayonnaise.

Gril I ed whol e sol e.
Whole sole served in garlic butter. Served with new potatoes and seasonal vegetables.

Vegetabl e, nut and hal I oumi I oaf (v)
Served with roast potatoes and seasonal vegetables.

HOMEMADE DESSERTS

Oreo Sundae
Oreo Cookies layered between chocolate & vanilla ice cream with chocolate sauce & topped with whipped cream.

American styl e but termil k pancakes
Served with berries and toffee sauce.

Homemade Scone
Fresh homemade scone. Served with jam and clotted cream.

Sel ection of cheeses
Three cheeses. Served with crackers and homemade chutney.

Please note that we require a £5 per head deposit and that you will be allocated 2 hours for your table. Please let us know if you would like longer.

