

MOTHERING SUNDAY MENU

2 courses £23.95

3 courses £29.95

STARTERS

ARTISAN BREAD & OIL (V)

MINISTRONE SOUP (VE)(V)

Served with a delicious crusty sourdough bread

HOMEMADE PORK RILLETTE

Served with a duck Bonbon & fig chutney

BEER BATTERED CHICKEN FILLETS

Served with a sweet chili dipping sauce & mixed leaf salad

SMOKED PLATTER

Homemade smoked mackerel pate, smoked salmon, deep fried smoked oysters served with a garlic mayo & caper salad

MAINS

ROAST SIRLOIN OF BEEF

Hand carved & cooked to your liking, served with Yorkshire Pudding, a choice of roast potatoes or dauphinoise, seasonal vegetables & Ale gravy

WORCESTERSHIRE ROAST TURKEY

Hand carved & served with a choice of roast potatoes or dauphinoise, pig in blanket, seasonal vegetables & Ale gravy

HONEY ROASTED GAMMON JOINT

Hand carved & served with a choice of roast potatoes or dauphinoise, seasonal vegetables & Ale gravy

ANDRES EPIC BURGER (VE-O) (V-O)

Homemade beef burger topped with chorizo, and mature cheddar cheese on a floured bun, served with twice cooked hand cut chips and a mixed leaf salad

PORT & ROSEMARY BRAISED LAMB SHOULDER

Slow cooked lamb shoulder in port & rosemary, served with roast potatoes, dauphinoise and seasonal vegetables

ATLANTIC SALMON FILLET

Atlantic salmon fillet with a blue cheese breadcrumb, served with roast potatoes, dauphinoise & seasonal vegetables

HOMEMADE DESSERTS

APPLE & CINNAMON CRUMBLE

Served with hot custard

HOMEMADE BANOFFEE CHEESECAKE

Served with your choice of cream or ice cream

STICKY TOFFEE PUDDING

Served with a butterscotch sauce & bennet's vanilla ice cream

RUM BABA

served with Chantilly cream

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