

Mother's Day Menu

Roasted Tomato & Pepper Soup

finished with cream

Prawn Cocktail

nice big juicy prawns laced with Marie Rose Sauce
in Cos lettuce cups

Farmhouse Pate

course pate with ale chutney & toast

Creamy Garlic Mushrooms

on toasted ciabatta slices

2 course Lunch £13.50

3 course Lunch £16.70

Gin Sweetie

Gordons Fruit Gin with
Fentimans Rose lemonade
served with frozen strawberries £5.60

Prosecco Bellini

Vibrant Mango & Prosecco £3.00

Sunday Best Roasts

Sliced Sirloin of Beef

with silky homemade gravy and Yorkshire Pudding

Sliced Leg of Lamb

served with minted lamb gravy

Sliced Turkey Breast

with stuffing, cranberry and chipolata

Sea Bass fillets

grilled and served on garlic smashed new potatoes with
a lemon & thyme butter sauce

Pink Peppercorn Chicken

baked chicken with white wine, cream & pink peppercorns

3 cheese & Cauliflower Pie

creamy Lancashire, Shropshire Blue and Brie over cauliflower
florets and topped with a flaky pastry lid

Steak & Ale Pie

beef topside and our own real ales topped with a flaky pastry lid

White Wine

Isla Negra - Sauvignon
Blanc £13.99

Rosemount Founders
Selection - Chardonnay
£14.99

Red Wine

Isla Negra - Merlot £13.99

Rosemount Founders
Selection - Shiraz £14.99

Rose Wine

Isla Negra Rose £13.99

Rosemount Founders
Selection £14.99

Sparkling Wine

Prosecco £18.00

Champagne Paul Langier
£26.00

Sticky Toffee Pudding

Baked Cheesecake with summer fruit coulis

Chocolate Brownie with double chocolate ice cream

Apple & Cherry Crumble served with custard