

MOTHERS DAY LUNCH MENU

2 Courses £21, 3 Courses £25

STARTERS £6.50 (* available with Gluten Free Bread for £2 supplement)

Pea and Mint (v)

*served with a warmed roll**

Classic Cold-Water Prawns in home-made marie-rose sauce

*served with iceberg lettuce and brown bread**

Duck and Orange Pâté

served with toast and red onion chutney*

Cornish Crab cakes in Coriander Crumb

Served on a bed of leaves with tartare sauce and wedge of lemon

MAINS £16**

Roasted 'Corner Cut' Topside of Beef**

served with horseradish sauce and yorkshire pudding

Roasted Leg of Lamb**

served with mint sauce and yorkshire pudding

Roasted Turkey Crown**

served with yorkshire pudding and cranberry sauce

Home-made Nut Roast (ve)

served with cranberry sauce and vegetarian gravy

All accompanied by gravy, roast and mashed potatoes with sides of broccoli and cauliflower cheese, carrots, peas and seasonal cabbage*

(for vegan - item removed or vegan substitute available)*

***Smaller main available for £12 on request (excluded from the 2 or 3 course offer)*

DESSERTS £6.50

Sticky Toffee Pudding

served with double cream

Luscious Lemon Slice

*buttery shortbread base topped with a tangy lemon curd
served with blue berries and crème fraîche*

Pistachio, Raspberry and White Chocolate Roulade

*meringue filled with pistachio and raspberry cream
laced with white chocolate and coated in pistachios*

Affogato (gf)

single espresso served with vanilla ice cream

Selection of Ice Creams (3 scoops) (gf)

*choose from Vanilla, Rum and Rasin, Strawberry, Salted Caramel, Raspberry Ripple or Chocolate ice creams.
also Vanilla and Raspberry vegan ice cream*

Doggie bags and left-over containers available for £1.00

*Please ask for details of the potential allergens contained in our dishes
May contain traces of common allergens*