

## Mothering Sunday Lunch

2 Courses £21.95    3 Courses £24.95

### **Starters**

#### **Homemade Leek & Potato Soup (v)**

*Freshly prepared served with a warm bread roll and butter.*

#### **Farmhouse Chicken Liver Pâté**

*A smooth chicken liver pâté served with toast and a spiced red onion chutney.*

#### **Chicken & Chorizo Skewer**

*A homemade skewer of chicken, chorizo, red onion and mixed bell peppers. Served on a bed of pea shoots with a homemade Peri-Peri mayonnaise.*

#### **Creamy Garlic Mushrooms (v)**

*Pan-fried button mushrooms finished with white wine, garlic and cream. Served on toasted bloomer bread.*

#### **Classic Prawn Cocktail**

*North Atlantic prawns in a classic Marie rose sauce. Served on a bed of shredded lettuce leaves with buttered brown bread.*

### **Main Courses**

#### **Roast Topside of Beef**

*Traditional roast beef, served with a homemade Yorkshire pudding, roasted potatoes, crushed new potatoes, seasonal vegetables and a rich stockpot gravy.*

#### **Roast Leg of Pork**

*Traditional roast pork, served with a sage and onion stuffing, roasted potatoes, crushed new potatoes, seasonal vegetables and a rich stockpot gravy.*

#### **Roast Breast of Turkey**

*Traditional roast turkey served with cranberry and orange stuffing, pig in blanket, roasted potatoes, crushed new potatoes, seasonal vegetables and a rich golden gravy.*

#### **Steak au Poivre** £2.50 Supplement

*8oz sirloin steak, char-grilled and served with crushed new potatoes, roasted potatoes, seasonal vegetables and a peppercorn sauce.*

#### **Farmhouse Chicken Curry**

*Homemade mild and fruity curry served with white rice, naan bread, a poppadum and mango chutney.*

#### **Fillet of Salmon**

*Lightly-grilled fillet of salmon served on a bed of crushed new potatoes with seasonal vegetables and a lemon & dill cream sauce.*

#### **Wild Mushroom & Tarragon Tagliatelle (v)**

*Sautéed wild mushrooms with fresh tagliatelle in a tarragon cream sauce and served with toasted garlic sourdough.*

### **Wine Suggestions**

#### **Casarena Estate Malbec Reserva, Mendoza, Argentina**

*Flavours: Deep, ripe dark fruits.*

125ml - £5.55    175ml - £7.00

Bottle - £26.50

#### **Hole in the Water Sauvignon Blanc, Marlborough, New Zealand**

*Flavours: Grapefruit, gooseberry, mango.*

125ml - £4.95    175ml - £6.25

Bottle - £24.25

#### **Côtes du Provence Rosé, France**

*Flavours: Tropical fruits, raspberry.*

125ml - £4.25    175ml - £5.75

Bottle - £23.75

## ***Desserts***

### **Sticky Toffee Pudding**

*A classic sticky toffee pudding served warm with butterscotch sauce and vanilla-pod ice cream.*

### **Berry Fool**

*Layers of blended berries, natural yoghurt and Swiss roll topped with Chantilly cream.*

### **Truffle Chocolate Torte**

*A rich Belgian milk chocolate torte served with Chantilly cream and fresh berries.*

### **Strawberry Meringue Roulade**

*Meringue roulade filled with fresh cream and a handmade strawberry filling.  
Served with Chantilly cream and fresh berries.*

### **Rice Pudding**

*Homemade rice pudding served piping hot with a raspberry compote.*

### **Cheese Board** £1.95 Supplement

*A selection of continental and farmhouse cheeses, served with biscuits, grapes, celery, apple and chutney.*

## ***Coffee & Hot Drinks***

*Add an extra shot or espresso to any of the drinks below for 30p.*

**Espresso** £1.75

**Macchiato** £1.75

**Flat White** £2.95

**Cappuccino** £2.95

**Caffé Americano** £1.75/ £1.95

**Caffé Latte** £2.95

**Chai Latte** £3.25

**Speciality Latte** £3.25

*Vanilla, hazelnut, caramel, cinnamon or gingerbread*

**Mocha** £3.25

**Liqueur Coffee** £5.50

**Hot Chocolate** £2.95

### ***Teas***

English Breakfast £2.25

Earl Grey Tea £2.25

Fruit & Herbal Teas £2.50