

Mother's Day Menu 2019

2 Courses £21 | 3 COURSES £24

To Start...

- Garden pea & ham hock soup, chunky bread, farm butter
- Salt cod & spring onion fish cake, tartare dressing, endive
- Smoked brisket croquette, gouda, crisp shallot, sticky jus
- Wild mushrooms & truffle gnocchi, herb crumb, coriander
- Smoked salmon, prawns, marie rose, lemon, pea shoots

The Main Event...

- Aged rump of roast beef, goose fat potatoes, seasonal vegetables, Yorkshire pudding, pan gravy
- Confit duck tortelloni, Asian infused broth, shitake mushrooms, broad beans, coriander
- Salmon fillet, pearl potatoes & thyme, kale, pesto cream sauce, sorrel
- Roast chicken breast, braised leek, dauphinoise potato, red wine jus
- Chick pea, cauliflower & spinach curry, cajun spiced brown rice

Hot Rock Steaks...

All our steaks are served with tomato, confit mushroom, pea shoots and chunky chips. Upgrade to sweet potato fries for £1.50 extra.

- 12oz 50 day dry aged rump steak
- 8oz 70 day dry aged marbled sirloin steak
- 8oz 50 day dry aged rib eye steak
- 8oz Centre cut fillet steak [+£6]

Sauces...

- Pink peppercorn & cracked black £2.50
- Red wine & port reduction £2.50
- Stilton & black stick blue cheese £2.50
- Diane £2.50

Sides...

- Tempura tiger prawns, sweet chilli £5
- Beer battered onion rings (v) £3
- Crisp tender stem broccoli, hoi sin, sesame (v) £3
- Baby onions, peas & pancetta £3
- Panko halloumi, smoked jam (v) £3
- Garlic flatbread (add cheese +£1) (v) £4

Desserts...

- Sticky toffee pudding, toffee sauce, vanilla bean ice cream
- Peaches & cream, peach puree, popping candy
- Profiteroles, chantilly cream, milk chocolate sauce
- Lemon drizzle cake, custard
- Due of Gold's ice cream, vanilla bean, salted caramel

For the little ones...

All our children's meals are homemade using quality fresh ingredients

- Chicken goujons & chips £7
- Mini Cumberland, mash & gravy £8
- Battered fish & chips £8
- Traditional roast beef dinner £10