

Mothers Day

Bread, butters & olives (V)

Starters

Luxury Prawn Cocktail - cucumber, pickled apple, buttered brown bread (*gf on request*)

Chicken Liver & Brandy Pate - caramelised onion chutney, toast (*gf on request*)

Hoisin Duck Spring Roll - kimchi slaw, toasted sesame (*gf*)

Yorkshire Pudding - braised brisket, red wine & onion gravy (*gf on request*)

Whipped Goat Cheese - mixed beets, hazelnut (v)

Leek & Potato Soup - Cheddar & chive Scone (*gf on request, v*)

Mains

Yorkshire Beef Sirloin

Roast Sage & Onion Stuffed Rolled Pork

Roast Lamb Rump

Roast Chicken Supreme

Root Vegetable Nut Roast, Butternut Squash puree

Roast Potatoes, Carrot & Parsnip, Mash, Buttered greens, Yorkshire Pudding and Gravy (gf on request)

Pan Roast Cod Loin - Smoked bacon, pea & potato chowder (*gf*)

Fish and Chips - tartare sauce, mushy peas (*gf on request*)

Beef & Stout Pie - suet crust, mashed potatoes, seasonal vegetables

Aubergine & Courgette Parmigiana - San Marzano tomato, mozzarella, aged parmesan, basil (*gf*)

Desserts

Salted Caramel Brownie - chocolate sauce, salted caramel ice cream

Burnt Basque Cheesecake, - roast rhubarb

Sticky Toffee Pudding - toffee sauce, vanilla ice cream (*gf on request*)

Tiramisu (*gf*)

Just Jenny's Ice Cream Tubs - ask for today's flavours

3 Cheese plate, biscuits, chutney

Two Courses - £30 | Three Courses - £36

gf - gluten free v - vegetarian ve - vegan