

MOTHER'S DAY MENU

2 courses £27.95 3 courses £33.95

STARTERS

HOMEMADE VEGETABLE BROTH

Served with a fresh baked roll

CHICKEN TENDERS

Crispy chicken tenders served with a petit salad & our signature house sauce

BREADED MUSHROOMS

Fresh panko breaded mushrooms served with petit salad with lemon & garlic mayo

CLASSIC PRAWN COCKTAIL

Our Atlantic prawns dressed with mixed leaves, homemade thousand island, lemon & wheaten bread

BBQ PORK RIBS

24 hour marinated slow cooked pork belly ribs with a honey & bbq sauce

GOATS CHEESE & WALNUT SALAD

Goats cheese pearls, cherry tomatoes, mixed leaf salad, apple & walnuts with a honey balsamic dressing

Allergy Advice: If you or a member of your party has any food intolerances or food allergies please inform your server before ordering.

MAINS

ROAST SILVERSIDE BEEF

Sliced roast silverside of beef knapped with our caramelised onion gravy served with a Yorkshire pudding

CHICKEN SUPREME

Fresh butterflied fillet of chicken coated in breadcrumb, swept with a mushroom, sauteed leek, spring onion, white wine & pancetta cream sauce.

ROAST PORK LOIN

Slow roasted pork loin sliced and swept with black Bushmills, roast garlic & peppercorn cream sauce

ROAST STUFFED TURKEY & HAM

Served with savoury bread stuffing, knapped with rich roast pan gravy & cranberry sauce

**All above served with chefs choice of potatoes & vegetables*

CATCH OF THE DAY

Fresh beer battered goujons of Atlantic Hake, served with seasoned mushy peas, fresh lemon, our double cooked chunky chips & lemon tartar sauce

DESSERT

CHOICE OF SWEET