



Mother's Day MENU

2 courses £24.95 - 3 courses £29.95

STARTERS

- Tempura Prawns, lemongrass and sweet chilli dipping sauce (GFO)
- Sticky Chicken, coated in a sweet & savoury glaze
- Grilled Asparagus with crisp pancetta, soft boiled egg and a herb dressing
- Brixworth Pate, locally made, award winning pate, grilled rustic bread, crunchy leaves and a homemade cranberry chutney (GFO)
- Spring Minestrone Soup, with crusty bread, butter and garnished with pesto (VGO)(GFO)

SUNDAY ROASTS

Roasts are served with garlic & rosemary roast potatoes, Yorkshire pudding, a selection of seasonable vegetables and a jug of rich homemade gravy (ALL GFO)

- Roast Beef, cooked medium-rare
- Pork Loin, with crackling
- Roasted Lemon & Herb Chicken, with stuffing
- Roast Leg Of Lamb,
- Butternut Squash, Mushroom, Spinach & Caramelised Onion Pie

SUNDAY SIDES

- Cauliflower Cheese (V) £3.95
- Homemade Pigs in Blankets £4.50
- Extra Yorkshire Pudding £1
- Extra Roast Potatoes £2.95
- Fried Sausage & Herb Stuffing Balls £3.95
- Rustic Hand Cut Chips £3.95

MAINS

- Pan Fried Sea Bass Fillets, roasted chorizo and smashed baby potatoes, cherry tomatoes and spinach (GF)
- Wild Mushroom Risotto, chopped chives, parmesan shavings and crispy sage (GF)(VGO)(GF)
- Loaded Prime Steak Burger, crispy bacon, melted cheddar cheese and a juicy caramelised onion relish
- Cajun Chicken Burger, crispy bacon, melted cheddar cheese and a spiced mayo (GFO)
- Moving Mountains Vegan Burger, vegan 'Cheeze' and a red onion relish (VG)

DESSERTS

- Double Chocolate Brownie served with honeycomb, chocolate sauce and vanilla ice cream (V)(GF)
- Mixed Berries Eton Mess served with smashed meringue whipped cream and raspberries (V)
- Baileys Crème Brûlée finished with caramelised sugar (GF)
- Apple & Winterberry Crumble served with your choice of vanilla ice cream or vanilla custard (V)(VGO)(GFO)
- Ice Cream selection, 3 scoops of your choice from vanilla pod, strawberry and chocolate chip (V)(VGO)(GFO)

