



Mother's Day 2019



starter

homemade garlic bread		£4.00
homemade soup of the day homemade bread	(V) GF	£5.00
parma ham, melon, parmesan, pomegranate & rocket salad	GF	£6.50
potted duck liver pate, ciabatta toast, plum chutney	GF	£6.75
deep fried brie, plum chutney, dressed leaves	(V)	£6.50
smoked salmon, roasted beetroot, crème fraiche, capers, peashoots	GF	£6.50
Green room prawn & avocado cocktail,		£6.75

main

roast sirloin of beef, yorkshire pudding, roast potatoes, gravy, fresh vegetables, horseradish cream	GF	£14.00
roast leg of essex lamb, yorkshire pudding, roast potatoes, gravy, fresh vegetables, mint sauce	GF	£15.00
roast suffolk free range chicken, yorkshire pudding, roast potatoes, gravy, fresh vegetables	GF	£12.00
vegetable nut roast, yorkshire pudding, roast potatoes, gravy, fresh vegetables	(V)	£12.00
traditional beer battered fish & triple cooked chips, garden peas, tartare sauce		£13.00
8oz sirloin, flat mushroom, grilled tomato, garlic butter, shoestring fries	GF	£18.00
confit pork belly, braised red cabbage, cider jus, apple sauce, new potatoes	GF	£16.00
hot seafood platter: ½ crispy fried soft shell crab, garlic king prawns, whitebait, haddock goujons, tartare sauce, fries		£16.00
grilled fillet of seabass, fine green beans, prawn cream sauce, crushed new potatoes		£15.00
braised lentil & tomato moussaka, garlic bread, side salad	(V)	£12.00

GF dishes can be cooked gluten free, please inform us when ordering
dishes marked (V) - vegetarian, (VG) - Vegan

We cannot guarantee that dishes do not contain nuts or bones,
if you do have a specific dietary requirement please ask