



# Mother's Day 2020



## starter

homemade garlic bread		£4.00
homemade soup of the day homemade bread	(V) GF	£5.00
pork rilette, caramelised red onion, watercress, toasted ciabatta	GF	£7.00
pan fried chicken livers, raspberries, toasted pinenuts, mixed baby leaves	GF	£6.50
deep fried brie, plum chutney, dressed leaves	(V)	£6.50
crispy fried salt & pepper squid, dressed rocket, sweet chilli sauce		£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 loin of dingley dell pork, roast potatoes, gravy, fresh vegetables, apple sauce	GF	£13.00
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
pan roasted duck breast, curly kale, hassleback potatoes, cranberry jus	DF/GF	£17.00
smoked haddock & prawn fishcake, wilted spinach, shoe string fries	GF	£13.00
grilled fillet of seabass, fine green beans, prawn cream sauce, crushed new potatoes		£15.00
braised lentil & tomato moussaka, garlic bread, side salad	(V)	£14.00

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