

Mothering Sunday Menu

3 Courses £25.00
Children under 12 £12.00

***Selection of warm bread served with salted butter,
virgin olive oil, balsamic vinegar & pesto***
£2.85 per person

** Some dishes include supplements*

Starters:

Black pudding, chorizo & bacon lardon salad

Garlic mushrooms with bacon lardons

*Twice baked goats cheese soufflé, pear, walnut & wild rocket,
beetroot vinaigrette*

Chef's soup of the day, served with a warm bread roll

*Warm continental pork & garlic sausage, crushed new potatoes,
soft poached egg, hollandaise sauce*

3 Oysters, red wine vinegar & shallots

*Black pudding potato cake with spring onion, horseradish,
soft poached egg & hollandaise sauce*

*Schezwan salt & pepper king prawns with sweet chilli,
& spring onion dipping sauce*

(£3.50 supplement)

Traditional prawn cocktail with marie rose sauce

(£2.50 supplement)

Hand dived Isles of Lewis scallop on sautéed black pudding with pea puree

(£3.00 supplement)

Crispy duck in a warm pancake, with cucumber, spring onions & hoi sin sauce

Schezwan spiced sautéed chicken livers, spring onions, coriander & lemon

Chicken liver parfait, with pear chutney, toasted brioche & a leaf salad

Smoked salmon & prawn timbale, marie rose sauce & seasonal leaves

(£2.50 supplement)

A discretionary service charge of 10% will be added to the bill

Main Courses:

*Traditional roast sirloin of Scotch beef with Yorkshire pudding,
roast potatoes and seasonal vegetables*

*Steak burger made with prime rump steak, onions
& herbs, fresh chips, whisky & peppercorn sauce, seasonal vegetables*

*Steamed chicken & ham hock suet pudding, hand cut chips,
seasonal vegetables, parsley & chive cream*

*Prime aged 8oz sirloin steak, peppercorn sauce & fresh chips
& seasonal vegetables
(£3.00 supplement)*

*Roast rack of English lamb, roast potatoes, seasonal vegetables, mint jus
(£3.00 supplement)*

*Pan fried prime aged fillet steak, fresh chips, tomato & sauté mushrooms
(£5.00 supplement)*

Roast breast of chicken, seasonal vegetables, spring onion mash & tarragon jus

*Oven roasted Goosnargh duck breast, seasonal vegetables,
fondant potatoes served with an orange sauce*

(£2.00 supplement)

*Char-grilled confit of duck leg, spring onion mashed potatoes
buttered savoy cabbage, honey & rosemary jus*

*Slowly braised lamb shank, served with seasonal vegetables,
roast potatoes & a mint jus*

Oven baked cod, lemon beurre blanc, seasonal vegetables & new potatoes

*Roast fillet of smoked haddock, soft poached egg,
with hollandaise sauce, new potatoes & seasonal vegetable*

*Prime, Fresh Irish cod & chips, deep fried in dripping, with tartare sauce
& mushy peas*

*Roast fillet of Scotch salmon, creamed leeks, new potatoes
& rich merlot sauce*

*Fish pie, salmon, cod, prawns & smoked haddock, in a
leek and fish stock sauce, topped with mashed potato with chives*

A discretionary service charge of 10% will be added to the bill

Desserts

*Creamy Lancashire, red Leicester, Somerset brie
& mature Stilton, grapes & celery
cucumber pickle, walnut & sultana bread, selection of cheese biscuits
(£4.00 supplement)*

Rich rice pudding with mixed berry compote

Steamed sponge pudding with vanilla custard

*Warm banana sticky toffee pudding, butterscotch sauce
& vanilla ice cream*

Vanilla crème brulee

Eton mess

Mixed flavoured ice cream

Chocolate & drambuie cheesecake with seasonal berries

Coffee, hot beverages & infusions:

<i>Fresh ground coffee</i>	£2.95
<i>Espresso</i>	£2.50
<i>Large espresso</i>	£3.00
<i>Cappuccino</i>	£2.95
<i>Café Latte</i>	£2.95
<i>Hot chocolate</i>	£2.95
<i>English breakfast tea</i>	£2.95
<i>Earl grey tea</i>	£2.95
<i>Green tea</i>	£2.95

*All hot beverages are served with homemade biscuits,
vanilla & chocolate fudge*

A discretionary service charge of 10% will be added to the bill

