



Mother's Day – Sunday 15th March

3 courses £34.95

STARTERS

Hummus wEY

Creamy hummus infused with smoky harissa, topped with roasted pumpkin seeds, crispy onions, green onions, and pomegranate seeds. Served with warm flatbread.

Smoked Salmon wGFAy

Delicately smoked salmon served with a horseradish crème fraîche, accompanied by pickled fennel and a garnish of fresh dill. This sophisticated dish combines the rich, smoky flavour of the salmon with the sharpness of horseradish and the subtle tang of pickled fennel, creating a harmonious and refined culinary experience.

Chicken Yakitori Skewers wGFAy

Tender pieces of chicken thighs, marinated overnight and slowly grilled over charcoal, glazed with savory Yakitori sauce. Served with slightly pickled Asian slaw for a refreshing and flavourful complement.

Classic Caesar Salad wGFAy

Crisp romaine lettuce tossed with creamy Caesar dressing, topped with crunchy croutons and freshly grated Parmesan cheese. Finished with a hint of lemon and a sprinkle of black pepper for a timeless, flavourful salad.



Lobster Soup wGFAy

Homemade lobster soup served with sour dough croutons.

Frito Mistov wGFAy

Mix of freshly prepared fish coated in flour and parmesan cheese deep fried served with garlic aioli.

MAINS

Porchetta wGFAy

Hand-rolled pork belly seasoned with garlic, rosemary, and thyme butter, cooked to perfection. Served with roast potatoes, seasonal vegetables, and rich gravy. A hearty and flavourful dish that will satisfy your cravings.

Fish and Chips wGFAy

Classic Fish and Chips featuring crispy beer-battered fish served with golden fries, mushy peas, and tartar sauce. A British favourite that's crispy on the outside, tender on the inside, and served with all the traditional fixing

Chicken Bacon Avocado Salad

mix of leaf's, plum cherry tomatoes, red onions, pomegranate seeds mixed in balsamic dressing finished with free range chicken breast, crispy smoked streaky bacon^{GFA}.

Half Chicken wGFAy

Slow-roasted half chicken served with homemade roast potatoes, seasonal buttered vegetables, rich gravy, braised cabbage, and Yorkshire pudding. A comforting and hearty dish that's sure to satisfy.

Chicken and Chorizo Skewers

Grilled slowly over a charcoal grill, our chicken and chorizo skewers feature marinated chicken thighs and Spanish chorizo. Served with couscous salad, warm flatbread, and our spicy sauce for a flavourful and satisfying meal.

Vegan Nut Roast

Our vegan nut roast features a delicious blend of chestnuts, pumpkin seeds, sunflower seeds, bulgur wheat, carrots, onion, and herbs. Served with roast potatoes, seasonal vegetables, and vegan gravy for a hearty and flavourful meal.

Freshly Cooked Lobster Fettucine

Served in rich white wine tomato sauce, with lobster meat and king prawns.

Welsh Leg of Lamb wGFAy

Tender Welsh roasted lamb served with creamy mashed potatoes, seasonal vegetables, and a rich red wine reduction. A hearty and comforting dish that showcases the flavours of the lamb and complements them with a delicious sauce and sides.

Classic Roast Beef wFAy

Tender slices of classic roast beef served with Yorkshire pudding, roast potatoes, seasonal vegetables, and rich gravy. A traditional and comforting dish that's perfect for a hearty meal.

Meat Me Mama (VGA) +£3.

Enjoy a generous portion of our 3 meat roast, served with roast potatoes, braised cabbage, seasonal vegetables, and rich gravy. This hearty dish is a comforting and satisfying choice.

DESSERTS

Pavlova with Warm Berries and Vanilla Ice Cream wGFAy

Indulge in our Pavlova, a delicate meringue dessert topped with a medley of warm berries and served with creamy vanilla ice cream. A delightful combination of textures and flavours that's sure to satisfy your dessert cravings.

Cherry u Chocolate Mousse wGy

Chocolate Cherry Mousse ☑ Decadent, velvety dark chocolate mousse layered with luscious cherry compote, finished with a dollop of whipped cream. A rich and fruity indulgence that melts in your mouth

Sticky Toffee Pudding

Enjoy our sticky toffee pudding, served with your choice of vanilla ice cream or warm custard. This classic British dessert features a moist sponge cake made with dates, covered in a rich toffee sauce that melts in your mouth.

Apple Crumble wGFAy

Warm and comforting apple crumble, made with tender baked apples topped with a buttery, crisp crumble topping. Served with a scoop of vanilla ice cream or a dollop of whipped cream for the perfect finish to your meal.

Fresh Baked Soft Cookie Dough

Enjoy our fresh baked soft cookie dough, served with Nutella crispy rice and salted vanilla ice cream. A delightful dessert that combines warm, gooey cookie dough with crunchy Nutella crispy rice and creamy salted vanilla ice cream for a decadent treat.

V = made with vegetarian ingredients. VE = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. GFA = can be made Gluten Free upon request. Please let us know if you have any food allergies or special dietary needs.

A discretionary service charge of 12.5% will be added to your bill.