

# Mother's Day Menu

SUNDAY 30<sup>TH</sup> MARCH

## Starters

**Soup of the Day** warm ciabatta

**Halloumi fries** (V, GF) garlic yoghurt, pomegranate, parsley & mint

**Greek Salad** (VE) Isle of Wight tomatoes, cucumber, red onion, foccacia croutons, black olives, feta

**Chicken Wings** (GF) BBQ sauce, blue cheese dip or Frank's RedHot Buffalo wing sauce, blue cheese dip

**Crispy Squid** (GF) paprika, spring onions, chilli, aioli, lime

**Classic Prawn Cocktail** Atlantic prawns, Marie Rose sauce, mixed lettuce, served with malted bread and butter

## Mains

**Fish & Chunky Chips** (GF) beer-battered North Sea haddock, tartare sauce, choice of garden peas or mushy peas

**Steak & Ale Pie** buttered mash, spring greens, roasted carrots, red wine gravy

**Double-stacked Pair of 3oz Beef Patties** toasted brioche bun, burger cheese, lettuce, tomato, gherkin, burger sauce, skin-on fries

**Plant-based P&J Burger** (VE) peanut butter, chill & red onion jam, toasted brioche bun, tomato, smoked applewood, baby gem, skin-on fries

**Southern-fried Chicken Burger** melted cheese, streaky bacon, burger sauce, tomato, lettuce, skin-on fries

**Nourishment bowl** (VE) (GF)

hummus, quinoa, mixed leaves, tomato, cucumber, tahini dressing, grilled tenderstem broccoli

**Add grilled halloumi | Add chicken breast**

## Roasts

**Topside of Beef** Yorkshire pudding, roast potatoes, roasted carrots, mashed swede, buttered leeks & spring greens, pub gravy

**Belly of Pork** Yorkshire pudding, roast potatoes, roasted carrots, mashed swede, buttered leeks & spring greens, pub gravy

**Chicken Breast** Yorkshire pudding, roast potatoes, roasted carrots, mashed swede, buttered leeks & spring greens, pub gravy

**Apricot-glazed Beetroot Wellington** (VE) roast potatoes, roasted carrots, mashed swede, buttered leeks & spring greens, pub gravy

## Sides

**Fries** (VE, GF) **Chunky Chips** (VE, GF) **Cheesy Fries** (V, GF)

**Cheesy Chips** (V, GF) **Seasonal Greens** (VE, GF) **Beer-battered Onion Rings** (VE)

**Pigs in Blankets** Honey & mustard glaze

## Puddings

**Sticky Toffee Pudding** (V) Cornish clotted cream ice cream, salted caramel sauce

**Chocolate Brownie** (V, GF) chocolate sauce, vanilla ice cream

**Lotus Biscoff Cheesecake** (V) Biscoff sauce, banana ice cream

**Apple & Rhubarb Crumble** (GF) vanilla custard (V)

**Ice Cream** (V, GF) your choice of three scoops of ice cream

**Chocolate & Banana Sundae** chocolate brownie, chocolate sauce, chocolate and banana ice cream, whipped cream

(V) Suitable for vegetarians (VE) vegan (GF) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.