



# Mother's Day

**3 Courses: £26**  
**Children: £13 (under 12)**

## STARTERS

Caramelised cauliflower and smoked cheddar soup with freshly baked bread

Roast smoked salmon, smoked and pickled beetroot, granary croutons and whipped goats cheese

Chicken liver parfait, baby leaves, red onion marmalade and toasted Brioche

Smoked haddock scotch egg, stornoway black pudding, curry mayonnaise and ale pickled onions

Grilled harissa marinated halloumi with roasted vegetable cous cous and smoked red pepper essence

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Classic roast 28-day aged Staffordshire beef, homemade gravy, Yorkshire puddings and butter basted roast potatoes

Slow cooked belly pork, crispy crackling, homemade gravy, Yorkshire puddings and butter basted roast potatoes

Roast gammon, homemade gravy, Yorkshire puddings and butter basted roast potatoes

Sage & onion stuffed portobello mushroom, homemade gravy, Yorkshire puddings and butter basted roast potatoes

All served with fresh seasonal vegetables

Ale braised pork cheeks with mustard mash, buttered greens, rich pan gravy and burnt apple gel

Thai red curry chicken with coconut rice, crunchy Asian salad with lime, sesame and papaya

Char grilled fresh swordfish with crushed new potatoes, medley of spring vegetables, lemon caper and parsley butter

Roast sweet potato, beef tomato and char-grilled courgette jenga with cheddar sauce and salsa verde

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Soft chocolate cake, white chocolate panna cotta, red berry compote with chocolate fudge ice cream

New York style baked lemon cheesecake, lemon curd, lemon meringue ice cream with limoncello syrup

Hot sticky toffee pudding, caramel cream sauce with sticky toffee ice cream

Fresh strawberry Pavlova with strawberry and cream ice cream, strawberry gel and Chantilly cream,

Classic crème brûlée with homemade shortbread