



# Your Mothers Day

**Two Course**  
**£24**

**Three Course**  
**£30**

## Fancy something extra?

**Upgrade to Fillet**  
Upgrade your steak to a 8oz Fillet Steak £6

**Can't Decide?**  
Upgrade your Sunday Lunch to all three meats £5

**Coffee & Biscuits**  
Add Tea or Coffee plus a homemade Shortbread to finish £5

**Free glass of Prosecco for all Mums!**

## To Start

### Smoked Salmon & Prawn Cocktail

Silky smoked salmon and juicy prawns in a classic Marie Rose sauce, served on crisp lettuce with a wedge of lemon. **GF**

### Pate with Homemade Chutney & Toasted Ciabatta

Smooth, indulgent pâté paired with a sweet homemade chutney and crisp, golden toasted ciabatta slices.

### Vegetable Soup with Warm Ciabatta

A rich, velvety soup made from the freshest seasonal vegetables, served with warm, crusty ciabatta for dipping. **V GF**

### Roasted Stuffed Red Pepper In A Tangy Tomato Sauce

A tender roasted red pepper filled with a savoury stuffing, baked in a rich, tangy tomato sauce with fresh herbs. **V VE GF**

## The Main Event

### Sunday Lunch With All The Trimmings

Roasted meats, crispy potatoes, Yorkshire pudding, rich homemade gravy, and fresh seasonal vegetables. **GF**

### Beetroot & Butternut Squash Wellington

A crisp puff pastry wellington filled with beetroot and butternut squash, served with seasonal vegetables. **V VE**

### Pan Fried Sea bass

Pan-seared Sea bass with lemon and caper butter, served with new potatoes and seasonal vegetables. **GF**

### 8oz Rump Steak & Choice of Sauce.

Juicy 8oz rump steak cooked to your liking, served with chips, steak garnish, and your choice of sauce. **GF**

## Pudding

### Tequila Rose™ Cheesecake

A velvety cheesecake infused with Tequila Rose, topped with fresh strawberries and a drizzle of berry coulis. **V**

### Handmade Chocolate Brownie

A rich, indulgent chocolate brownie with a crisp top and gooey centre, served with a scoop of vanilla ice cream. **V GF**

### Eton Mess

Crisp meringue, fresh berries, and whipped cream layered together for a perfect balance of sweetness and crunch. **V GF**

### Homemade Profiteroles

Light choux pastry filled with silky cream, topped with rich chocolate sauce and a dusting of icing sugar. **V**

**V** Vegetarian. **VE** - Vegan. **GF** - Gluten Free. **V\*** **VE\*** **GF\*** Indicates that the dish can be amended to suit specific dietary requirements.

Please make your server aware if you require changes to a dish. Although we try hard to cater for all dietary requirements, we cannot guarantee that any of our products are 100% free from particular ingredients. If you have any dietary requirements, or allergies, please speak to a member of our team prior to placing your order.