



Mother's Day

A LA CARTE ADULT MENU

STARTERS

CHEF'S HOMEMADE CHICKEN LIVER PATE

Served with plum chutney & warm sourdough bread

Contains: gluten, milk & sulphites

Gluten free bread available – please state on ordering

GARLIC WILD MUSHROOMS

Cooked in a creamy garlic & white wine sauce, with fresh spring onion. Served with sourdough bread

Contains: milk & gluten

Suitable for vegetarians/vegan option available—please state on ordering

NORTH ATLANTIC PRAWN COCKTAIL

North Atlantic prawns on a bed of shredded lettuce & Marie rose sauce topped with a crevette & served with sourdough bread

Contains: milk, celery, mustard, egg, gluten & crustaceans

Gluten free bread available – please state on ordering

CHEF'S SOUP OF THE DAY

Please ask your server for details & allergens

Gluten free bread available – please state on ordering

MAIN COURSE

ROAST OF THE DAY

Choose from sea salted roasted topside of beef, slow cooked belly pork, honey roasted gammon or chicken. Served with Yorkshire pudding, seasonal vegetables & gravy

Contains: gluten, sulphites, milk, mustard, soya, egg & celery.

Gluten free Yorkshire Pudding & gravy available – please state on ordering

PAN FRIED SALMON

With crushed new potatoes & a prawn cream sauce

Contains: crustaceans, milk & fish

Dish made with no gluten containing products

VEGETARIAN SAUSAGE ROAST

Served with Yorkshire pudding, seasonal vegetables & gravy

Contains: sulphites, gluten, milk, celery, egg, mustard & soya

Vegan option available—please state on ordering

CAUSEY CORNED BEEF PIE

Served with vegetables, double fried chunky chips & gravy

Contains: gluten, milk, egg, soya, mustard and celery

HOMEMADE MINCE & LEEK DUMPLINGS

Served with seasonal vegetables & mashed potato

Contains: gluten, milk, celery, egg, mustard & soya

VEGETARIAN MINCE & DUMPLINGS

Served with vegetables & mashed potato

Contains: gluten, milk & sulphites

ROASTED MEDITERRANEAN VEGETABLE PASTA

Bound in a Napoli sauce with penne pasta & garlic ciabatta

Contains: gluten, mustard, milk, onion & peppers

Suitable for vegetarians

Can be made vegan - must be stated on ordering

DESSERTS

STICKY TOFFEE PUDDING

Topped with a warm toffee sauce & vanilla bean ice cream

Contains: egg, gluten & milk

Suitable for vegetarians

CHEF'S CRUMBLE OF THE DAY

Served with lashings of custard

Contains: milk & gluten - Suitable for vegetarians

FRESH FRUIT SALAD

Served with vegan ice cream

CHEESECAKE OF THE DAY

Served with vanilla ice cream

Contains: gluten & milk - Suitable for vegetarians

CHOCOLATE FUDGE CAKE

Served with fresh fruit and cream

Contains: milk & gluten

Gluten free option available—please state on ordering - Suitable for vegetarians



STARTERS

CHEF'S SOUP OF THE DAY

Please ask your server for details & allergens
Gluten free bread available – please state on ordering

MINI PRAWN COCKTAIL

North Atlantic prawns on a bed of shredded lettuce and Marie Rose sauce, topped with a crevette and served with chef's bread

Contains: milk, celery, mustard, egg, gluten & crustaceans
Gluten free bread available – please state on ordering

GARLIC CIABATTA

Contains: gluten & milk

MAIN COURSE

ROAST OF THE DAY

Choose from sea salted roasted topside of beef, slow cooked belly pork, honey roasted gammon or turkey. Served with Yorkshire pudding, seasonal vegetables and gravy Contains: gluten, milk, mustard, celery & egg. Gluten free Yorkshire Pudding & gravy available – please state on ordering

SCAMPI

Served with skinny fries & peas.
Contains: gluten & milk.

CHICKEN DIPPERS

Served with skinny fries & peas.
Contains: gluten & soya.

CHEESY PENNE PASTA

Served with half a garlic sourdough bread.
Contains: milk, egg & gluten.
Suitable for Vegetarians

DESSERTS

CHOCOLATE FUDGE CAKE

Served with vanilla ice cream
Contains: egg & milk.
Suitable for Vegetarians
Can be made gluten free –please state on ordering.

STRAWBERRY & VANILLA ICE CREAM

Contains: milk & dairy