

MOTHERS DAY LUNCH MENU 2020

BEGINNINGS

Cherry tomato focaccia bread, served with olive oil and balsamic vinegar for dipping (v)	£3.25
A bowl of Mediterranean herb marinated mixed olives (v)	£3.75
Cockles, malt vinegar and white pepper	£3.75
Anchovies marinated in oil	£3.95
A jar of sweet mini bell peppers stuffed with feta and drizzled with olive oil (v)	£3.95

STARTERS

Roasted bell pepper and tomato soup (v) With a harissa yoghurt, and a parmesan crostini	£6.95
Smoked haddock Scotch Egg Served with peashoots and a Bloody Mary ketchup	£7.50
Lamb Carpaccio bruschetta Wafer thin lamb, served on top of focaccia, with cream cheese, salsa verde and a balsamic glaze	£7.50
The classic 1970's prawn cocktail Served simply with lemon, Marie Rose sauce, granary bread & butter	£7.75
Spiced Pork terrine A pork terrine wrapped in bacon and lightly spiced with port and cranberries, served with a pear and ginger chutney, root vegetable crisps and toasted sourdough	£7.95
Peking duck spring rolls Shredded Peking duck with beansprouts and spring onions served with a hoi sin dipping sauce and a pickled cucumber salad	£8.25

MAINS

Roast chicken breast With stuffing and 'pigs in blankets' and gravy	£11.95
Welsh topside rump of beef With Yorkshire pudding, roasted potatoes, parsnips and a rich beef and red wine gravy	£12.50
Mushroom, cranberry and brie Wellington (v) Folded with spinach and herbs, and wrapped in puff pastry, with a rich red wine sauce	£12.95
Slow roasted lamb shoulder With apricot stuffing, roasted potatoes, parsnips and a red wine gravy	£13.50
Welsh steak and Guinness pie Slow cooked Welsh beef in a rich Guinness gravy, with Per Las Stilton cheese and topped with a suet pastry crust	£13.95
Salmon en croute Succulent Salmon fillet, with a spinach, cream cheese and lemon butter, encased in crisp puff pastry and served with baby saffron potatoes and a hollandaise sauce	£16.95

All mains are served with traditional seasonal vegetables