

MOTHER'S DAY MENU

2 COURSES - £35 3 COURSES - £40

STARTER

Soup of the day - served with sourdough bread and smoked butter. V/GFS
Wild garlic & woodland mushrooms - served on freshy baked sourdough. GFS
Scallops on half shell (2), soy, garlic, ginger, spring onion, crispy shallots & corriander. SF/GF/GFS
Ham hock served with a poached egg and hollandaise sauce
Prawn cocktail - prawns in a classic Marie Rose sauce, served on crisp gem lettuce with granary
bread and a wedge of fresh lemon. S/G/D

MAIN

Roast Sirloin of Beef - Tender, slow-roasted beef served with crispy roast potatoes, seasonal vegetables, rich and creamy cauliflower cheese, and a generous drizzle of our homemade gravy. GFS/DFS

Nut Roast (vegan on request) - with all the trimmings! N/GFS/DFS

Roast Pork Belly - Served on a silky carrot purée, accompanied by honey-roasted parsnips, finished with crisp crackling. DFS

Supreme of Chicken - Wholegrain mustard cream sauce, served with dauphinoise potatoes and a selection of roasted root vegetables. M/D

Pan-fried Sea Bass - Served in a fragrant lemon & butter sauce, alongside crushed new potatoes and a mix of fresh spring vegetables. GF/DFS

KA Fish & chips - Seaweed salt, garden peas, homemade tartare sauce. GF/D

Chicken schnitzel - Garlic butter, sautéed potatoes, dressed leaf, & parmesan. GF/D

Free-range buttermilk chicken burger, brioche bun, bacon, cheddar, lettuce, tomato, coleslaw, sriracha mayo & skin-on fries. GFS

Beetroot Wellington - Sweet potato mash, red pepper sauce and tenderstem broccoli. G

DESSERTS

Pistachio & Raspberry cheesecake - with a summer berry compote and crushed meringue. N/D

Chocolate & Hazelnut mousse - served with raspberries and shortbread round. D/N/GFS

Lemon sponge - served with lemon drizzle clotted cream. GF/D

Fred's sticky toffee pudding - topped with a warm toffee sauce. GF/D

HALF PORTIONS AVAILABLE FOR CHILDREN
2 COURSES - £17.50
3 COURSES - £20