

MOTHER'S DAY MENU



SET MENU

3 courses - 27.50

served from 12.30pm

til 9.30pm

a discretionary 10% service charge will be added for

parties of 6 or more

allergy information is available on request

STARTERS

TOMATO, RED PEPPER AND GOATS' CHEESE SOUP

with freshly baked bread

MUSHROOMS ON TOAST

wild and field mushrooms with garlic and cream served on toasted
sourdough

SMOKED HADDOCK AND GRUYÈRE

FISHCAKES

locally smoked haddock fishcakes with a lemon, shallot and dill
mayonnaise

RABBIT GNOCCHI

slow braised rabbit in a pancetta, white wine and mushroom
cream sauce with fresh buttered gnocchi. rich and delicious!

SAUTÉED ASPARAGUS

with crispy pancetta and hollandaise

MAINS

ROAST RUMP OF BEEF

with home-made yorkshire pudding, mash potato, roast potatoes, maple glazed
root vegetables, cauliflower cheese, french beans and gravy

ROAST LOIN OF PORK

stuffed with garlic and herbs and served with crackling, mash potato,
roast potatoes, maple glazed root vegetables, cauliflower cheese,
french beans and gravy

ALBERT'S FISH AND CHIPS

sustainably sourced atlantic cod fillet in a beer batter served with
proper mushy peas, bread & butter and homemade tartare sauce

CHARGRILLED CHICKEN

with mint and pancetta peas, garlic parmentier potatoes
and a lemon cream sauce

PAN ROASTED SALMON

with a spring vegetable risotto and buttered tenderstem broccoli with lemon
and toasted almonds

LANCASHIRE CHEESE AND ONION PIE

with chunky chips, french beans and a lancashire cheese & chive sauce
or all the sunday trimmings

WELSH LAMB SHANK

with dauphinoise potatoes, spring greens and caramelised baby onions
with a honey and mustard sauce

DESSERTS

LEMON AND ALMOND CHEESECAKE

with crushed meringue and dark chocolate sauce

STICKY TOFFEE PUDDING

with butterscotch sauce, toasted pecans and
longridge farms vanilla ice cream

CHOCOLATE VOLCANO

warm chocolate pudding with a gooey chocolate fondant centre
served with longridge farm's honeycomb ice cream

SPECIALS

STARTERS

PAN-FRIED KING PRAWNS

in a tomato, garlic and chilli sauce with toasted
sourdough
8.00

CRISPY BUTTERMILK HALLOUMI

with an avocado & tomato salsa and paprika spiced
crispy tortillas
5.50

WELSH LAMB CUTLET

with a goats' cheese and lavender mousse, crispy
polenta and a wholegrain mustard & honey dressing
6.50

MAINS

7 OZ FILLET STEAK

pure breed, herefordshire fillet of beef simply
chargrilled with chunky chips, french beans with shallot
and mint butter and peppercorn sauce
25.50

MALAYAN CHICKEN

chargrilled chicken breast in a coconut, chilli &
lime sauce with pak choi, edamame beans and red
peppers served with wild & jasmine rice and a hand
pressed chilli & spring onion flatbread
13.50

WILD MUSHROOM & FETA ROLY

POLY

suet pastry (v) filled with feta cheese, braised leeks
and wild mushrooms served with herb buttered new
potatoes, sauteed spinach, baby leeks, toasted pine
nuts and a wild mushroom cream sauce
13.00