



## Mother's Day

# SUNDAY LUNCH

TWO COURSE £24.95 PER PERSON

## STARTERS

### CRAB & SHRIMP COCKTAIL

A timeless Mother's Day favourite, fresh prawns layered over, crunchy spring greens in a Marie Rose sauce.

### RUSTIC POTATO SKINS

Crisped potato skins fried until golden and served with garlic aioli and sweet chilli dip.

### HAM HOCK BRUSCHETTA

Crispy sourdough slices topped with smashed avocado and crowned with tender, homemade ham hock.

### TEXAS BARBEQUE PORK RIBS

Texan slow-cooked pork ribs marinated in a rich, smoky barbecue sauce, delivering a deep caramelised flavour.

### CALAMARI FRITTI

Fresh rings of squid battered in seasoned flour and lightly fried to make the most delectable homemade Calamari Fritti. Served with Smoked Chipotle Aioli.

### SOUP OF THE DAY

Soup of the day with homemade crispy croutons and bread for dipping.

## SUNDAY LUNCH

All roast meats are served with creamy mashed potato, honey roast carrots and parsnips, crispy roast potatoes, sweet potato and swede mash, creamed greens, sausage meat stuffing, Yorkshire pudding and hot beef gravy.

**DAUBE OF BEEF, BRAISED IN RED WINE, GARLIC, THYME & ROSEMARY**

**HONEY ROAST GAMMON WITH MAPLE GLAZE**

**ROAST CHICKEN WRAPPED IN BACON**

**BELLY PORK WITH CRACKLING & APPLE SAUCE**

**ROAST VEG FILO PASTRY**

## SIDES

4 each or 3 for 10

**PIGS IN BLANKETS**

**CAULIFLOWER CHEESE**

**CRISPY SAUSAGE STUFFING**

**BRAISED RED CABBAGE**

**ROAST POTATOES**

**EXTRA YORKSHIRE PUDDING 1.50**

If you have any food allergies please speak to a member of staff before ordering. Sunday menu is subject to change.