

CELEBRATING MUM: A MENU OF LOVE

3 COURSE 32.50 2 COURSE 27.50

AVAILABLE
ON SUNDAY
30 MARCH

Experience the refreshing taste of our signature
Limoncello spritz For 8.95

STARTERS

Halloumi Fritters (V)

Served with sweet chilli sauce

Korean Cauliflower (V)

Served with chilli sauce, sesame seeds, gherkins, coriander & cress

Tomato & Carrot Soup (V)

Prawn & Salmon Cocktail

Ham Hock Terrine

With caramelised onion chutney & toasted bread

Lamb Seekh Kebab

Served with mint sauce

Grilled Chicken Tikka

Served with mint sauce

MAIN COURSE

Roast Beef

Served with crispy roast potatoes, golden Yorkshire pudding, roast veg, Tenderstem broccoli and gravy

Hand-Carved Turkey

Served with crispy roast potatoes, golden Yorkshire pudding, roast veg, Tenderstem broccoli and gravy

Traditional Fish & Chips

Served with chunky chips, peas & tarter sauce

Butter Chicken

Served with butter naan , basmati rice, minted raita, salad

Matar Paneer Makhni (V)

Rich tomato & creamy gravy served with butter naan , basmati rice, minted raita, salad

Vegan Bang Bang Burger (V)

Served with skin fries & sweet sriracha

DESSERT

Handmade Brownie

Served with Salted Caramel ice cream

Sticky Toffee Pudding

Served with toffee sauce & ice cream or custard

Banoffee Pie Sundae

Banana, dalache sauce, crumble, white chocolate mousse, choco shaving, vanilla ice cream, choco powder

Apple Crumble

Served with ice cream or custard

Profiteroles With Chocolate Sauce

Chocolate sauce, sprinkles, chocolate shaving

Selection Of Sorbet

Choose from Mango, Blackcurrant, Raspberry