

Mothers day Lunch menu

Starters

*Chefs home-made soup of the day
made from the finest ingredients.*

*Crisp Fried brie cheese wedges
bread crumbed & presented with cranberry chutney.*

*Coach & horses chicken liver Parfait *
home made smooth Chicken liver pate with a red onion
Marmalade and toasted ciabatta.*

*Creamy Garlic Mushrooms
Gratinee & served with crisp toasted ciabatta*

*Deep fried whitebait
Crisp whitebait served with lemon & homemade tartar sauce .*

*Classic Prawn Cocktail *
Crisp lettuce , juicy prawns glazed with our house Mayonnaise dressing*

*Fan of Honeydew melon
with fresh fruits & berry coulis*

Sunday Roasts

*Roast loin of pork
Crisp crackling , sage seasoning & Yorkshire pudding*

*Roast rump of Scottish beef
Horseradish & Yorkshire pudding*

*A breast of Corn fed free range chicken
Roasted with a sage & onion stuffing ,served with a rich gravy
Both served with a dish of fresh vegetables & Yorkshire pudding*

Main Courses

*Grilled Fillet of Salmon **
Asparagus tips , White wine & Chive sauce

Breaded whole tail Scampi
a crisp seasonal salad & fries .

Trio of grilled lamb cutlets
Roasted tomato, Flat mushroom & watercress.

Chefs Beer Battered Haddock fillet
Freshly fried to order, served with Garden Peas & hand cut Chips.

Homemade Moussaka (Vegan)
Layers of egg plant , steamed potato & vegetable bolognese sauce .

Steak & fries
A 5oz sirloin steak served with a rocket & parmesan salad , skinny chips

Four cheese Tortellini
In a creamy white wine & mushroom sauce .

Sweets

Chefs Mango & passion fruit Pavlova

Apple crumble – Custard , cream or vanilla ice-cream

Coach & Horses Sticky toffee pudding

Our house Lemon tart with raspberry coulis

Selection of 3 scoops of our homemade ice-cream

1~ Course £15

2 ~Courses £20

3 ~Courses £25

Available Ngi (no gluten ingredients) on request
Special dietary requests please speak to your waiter
10% discretionary service charge for parties of 8 or more