# Mother's Day Menu Two courses £32 | Three courses £37



# **Small Plates**

Sourdough & salted butter £4.5

Chicken & ham hock terrine, curried cauliflower, coronation mayonnaise DF

Cured trout, granny smith, cucumber, crème fraiche, dill GF

Red pepper hummus, toasted seeds, spiced chickpea, flatbread VG GFA

Soup of the day VG GFA

Prawn cocktail, Marie rose, brown bread GFA DFA

Mackerel pate, pickled cucumber, caper & sourdough

## **Roasts**

Roast Norfolk beef GFA

Roast pork loin GFA

Honey roast ham GFA

Mushroom & Artichoke Wellington V VGA

All served with Yorkshire pudding, cauliflower cheese, garlic and thyme roasted potatoes, seasonal vegetables, braised red cabbage, gravy

#### **Mains**

Beer battered haddock, chunky chips, tartare sauce, mushy peas small | large GF Beef burger, crispy bacon, burger sauce, Jack cheese, fries DFA +Extra patty £3 Spring pea, broad bean, asparagus risotto, pine nuts, feta & salsa verde VG GF

### **Sides**

cauliflower cheese £5 | roast potatoes £4.5 | triple cooked chips | garden salad £4 market vegetables £4.5 | buttered new potatoes £4

## **Desserts**

Sticky toffee pudding, salted caramel ice cream GF

Chocolates brownie, vanilla ice cream GF

Apple crumble, vanilla custard GF

Figs, apricot, toasted oats, mango, maple & thyme dressing VG GF

Bramley apple tarte tatin, vanilla ice cream

Affogato, local vanilla ice cream, hot ILLY coffee shot + your favourite liquor from £3.50 Selection of ice creams & sorbets £3 per scoop GF