



Mother's Day Menu

STARTER & MAIN COURSE 25.50

Starters

Soup of the Day

Freshly made from local market produce | V, GF available

Salmon Fishcake

Served with lemon and herb mayonnaise

Creamy Garlic Mushrooms

Served with toasted ciabatta | V

Melon & Fruit Platter

V, VE, GF

Egg & Prawn Marie Rose

Served on salad leaves

Caprese Salad

Sliced mozzarella and tomato, with basil oil dressing | V, GF

Hummus

Served with warm pitta bread | V, VE

Side Orders

Garlic Bread	5.50
Cheese Garlic Bread	7.50
Tomato Garlic Bread	5.80
Onion Rings	4.00
Homemade Chips	3.80
Skinny Fries	4.10
Peppercorn, Diane, Blue Cheese sauce	3.20

Main Course

Prime Roast Beef

Yorkshire pudding, roast potatoes, vegetables, rich gravy

Roast Lancashire Turkey

Sage & onion stuffing, Yorkshire pudding, roast potatoes, vegetables, rich gravy

Roast Leg of Lamb

Yorkshire pudding, roast potatoes, vegetables, rich gravy

Fresh Haddock Fillet

Lightly battered with mushy peas & homemade chips GF

Chicken Diane

Fillet of chicken in a creamy Diane sauce, potatoes and vegetables | GF

Braised Beef Steak

Sauce of onions, red wine, thyme, vegetables and mash potato | GF

Beef Burger

Brioche bun, tomato, lettuce, coleslaw, onion rings and homemade chips

Steak & Ale Pie

With a puff pastry top, homemade chips, and vegetables

Grilled Sirloin Steak

Grilled tomato, mushrooms, homemade chips, onion rings and vegetables | GF

Butternut Squash & Spinach Lasagne

V

Mushroom Stroganoff

Field mushrooms flamed with brandy, onions, paprika mustard and cream. Served with aromatic rice | V, GF

Salmon Fillet

In a creamy lemon and dill sauce with potatoes and vegetables | GF

Sweet Chilli Vegetable Stir Fry

Served with rice or chips | V, VE, GF

Selection of Desserts

7.50

Please ask a member of staff for our Dessert board.

Allergens - If any of your party has an allergen(s) please inform a member of our team before placing your order.