



Mothering Sunday Menu

Starters

Homemade soup of the day with warm bread (V, GFA)

Goats cheese bon bons, apple crisps, candied walnuts, roasted beetroot, beetroot dressing (V)

Salmon & spring onion fishcakes, tomato, olive & caper concasse, fresh watercress

Ham hock terrine, toasted ciabatta, red onion jam

Mains

Pan seared stone bass fillet, crushed new potato cake, green beans, tomato and crab veloute

Chickpea, red lentil and vegetable curry, mushroom and cashew nut biriyani and crispy onion pakora (V/VGA/GFA)

Fish & Chips – Fresh haddock fillet cooked in our own beer batter, hand cut chips, minted mushy pea puree and homemade tartare sauce (GFA)

The following main courses are all served with a trio of fresh vegetables

“Royal Oak sharing platter for 2” roast beef, slow cooked pulled lamb shoulder and roast pork belly served with all the trimmings (GFA) £2 per person supplement

Roast topside of beef served with roast potatoes, Yorkshire pudding and gravy (GFA)

Slow cooked pulled lamb shoulder with roast potatoes, Yorkshire pudding and gravy (GFA)

Slow roasted pork belly with sage and onion stuffing, roast potatoes, Yorkshire pudding and gravy (GFA)

Lentil, sultana and chestnut wellington with sage and onion stuffing, roast potatoes, Yorkshire pudding and vegetarian gravy (V)

Pan roasted garlic & thyme chicken breast, roast potatoes, sage and onion stuffing, Yorkshire pudding and gravy (GFA)

Desserts

Please ask for gluten free options

Lemon and fennel seed panna cotta, honey cake, charred orange and fennel seed biscotti

Warm chocolate brownie, chocolate sauce, vanilla ice cream

Apple and toffee crumble with crème Anglaise

Sunday sundae – Vanilla and strawberry ice creams, brownie chunks, cream, marshmallows, meringue and chocolate sauce

3 Cheeses & biscuits slate – Served with celery, grapes & red onion jam

2 Courses £23.50

3 Courses £28.50