MOTHERS DAY LUNCH

2 Courses - £25 3 courses - £30



STARTERS

Homemade Carrot & Coriander Soup – Served with a bread roll (V) Victory Mushrooms – Served with garlic bread (V) Prawn & Crayfish Cocktail – Served with brown bread Melon, Raspberry & Mango Cocktail – Served with raspberry sorbet (V, VE, GF) Brie Wedges – Served with a cranberry dip (V) Salmon & Dill Fishcake – Served with a balsamic glaze & lemon mayonnaise

MAIN COURSES

8oz Rump Steak – Served with grilled mushroom & tomato £5 Supplement (GF) Steak, Ale & Mushroom Pie – Homemade in a short crust pastry Potato & Leek Bake – Sliced potato & leek, cooked in a creamy garlic sauce (V) Sweet Chilli & Lime Cod – 8oz grilled cod fillet topped with a sweet chilli & lime glaze (GF) (All of the above are served with Chips & Peas) Roast Topside of Beef – served with Yorkshire pudding, parsnip, potatoes & vegetables Roast Lamb – served with Yorkshire pudding, parsnip, potatoes & vegetables Pork Belly – Served on a bed of mash with vegetables and an apple cider gravy Sothern Fried Chicken Burger – Served with chips, onion rings and coleslaw



A Selection of desserts will be offered from our chalk boards

If you have any food allergies, please advise your server - thanks