



Mother's Day Menu

3 courses from £24.95

Starters

Spiced Butternut Squash Soup (ve)

Served with home baked rosemary and sea salt bread

Pan Seared Scallops (£2.00) supplement

On a bed of red lentils, and sprinkled with a crispy bacon crumb

Baked Feta Sharer

Topped with cherry tomatoes and red chillies, drizzled with honey, and served with toasted home baked rosemary and sea salt bread

Smoked Salmon

With lemon dill crème fraiche, capers, red onion, and garlic chives, accompanied by home baked bread

Roasts

All of our roasts are served with roasted potatoes, sautéed carrots, seasonal greens, sage and onion stuffing, and bottomless gravy

Roast Beef

28 Day dry-aged sirloin marinated in wholegrain mustard, served with kilted chipolata, and Yorkshire pudding

Belly of Pork

Slow roasted in maple syrup, served with kilted chipolata, crackling, and Yorkshire pudding

Lamb Rump (+£3.00 supplement)

Marinated in mint and capers, served with kilted chipolata, and Yorkshire pudding

Mushroom and Spinach Wellington Slice (ve)

Flat mushrooms, thyme and onion, topped with spinach, wrapped in puff pastry

Main event

Eagle Ale-Battered Line-Caught Cod or Halloumi (v)

Served with twice-cooked hand cut chips, minted pea purée, and samphire tartare sauce

Locally Farmed Beef Burger

Stacked with smoked cheddar, mayo, baby gem lettuce, beef tomato, red onion, and pickled gherkin in a seeded bun, and served with fries

Sweet Potato and Red Pepper Falafel Burger (ve)

Stacked with tofu, barbeque jackfruit, baby gem lettuce, red onion and tomato tapenade in a seeded bun, and served with fries

Locally Sourced 10oz Ribeye Steak (+£5.00 supplement)

Served with twice-cooked chunky chips, confit tomato, oven-baked flat mushroom, and garnished with red mustard frills

Pie of the Day

Served with mashed potato, chantilly carrots, and gravy

Seared Salmon Fillet

With sautéed tiger prawns, wilted spinach, and sunflower cress, on a bed of yellow pepper pesto

Desserts

Eton Mess

White chocolate chip and raspberries blended with crushed meringue and whipped cream, topped with a drizzle of rosehip syrup

The Narrowboard (£2.00 supplement)

Mature cheddar, brie, and stilton cheeses, served with Jacob's crackers, grapes, and homemade onion jam

Apple and Blackberry Crumble

Served with custard or Gallone's vanilla ice cream

Salted Caramel Chocolate Cheesecake (ve)

Served with vanilla ice cream

