



TREATS

FOR MOTHER'S DAY



2 COURSES
£16.99*

3 COURSES
£19.99*

22ND MARCH

Images for illustrative purposes only. *T&Cs and supplementary fees apply to some dishes.

STARTERS

Classic Prawn Cocktail

Sweet, juicy prawns served with a crisp lettuce, tomato & cucumber salad, Marie Rose sauce and warm ciabatta

Buttermilk Chicken Goujons

Coated in rosemary breadcrumbs, topped with jalapeños, spring onions, a creamy cheese sauce and smoky tomato dip

Soup of the Day

Served with toasted ciabatta bread

Crispy Flat Cap Mushrooms

Chunky slices of juicy flat cap mushrooms coated in herby breadcrumbs, deep fried and served with ranch and smoky BBQ dips

Loaded Potato Dippers

Potato dippers topped with your choice of cheese & spring onion or cheese, chopped back bacon & spring onion. Served with a cool sour cream & chive dip

MAINS

STEAKS

Unless otherwise stated all our steaks are 21 day aged and are sourced from UK & Ireland farms. They all come served with half a slow roasted tomato, grilled mushroom and unlimited triple cooked chips.

8oz* Rump Steak

A great everyday steak

8oz* Fillet Steak

Only 6.49 extra

The most lean and tender of all the steaks

8oz* Sirloin Steak

Only 2.49 extra

The sirloin balances leanness with a juicy texture for extra flavour

10oz* Ribeye

Only 4.79 extra

Good marbling gives this super succulent steak bags of meaty flavour

Fillet Steak Stroganoff[§]

Only 3.49 extra

Tender slices of fillet steak, served with our creamy stroganoff sauce sprinkled with paprika, chopped cherry tomatoes and triple cooked chips

Double Bacon & Cheese Beef Steak Burger

Double stacked 1/4lb* minced beef steak burgers with crispy bacon, Cheddar cheese and burger sauce. Served in a sesame seed bun

Trio of Fish Fillets**

Freshly grilled wild salmon, seabass and hake, on a bed of roasted mini potatoes, green beans & cherry tomatoes. Finished with garlic & parsley

Mushroom Risotto[§]

Creamy mushroom risotto in a white wine & truffle flavoured sauce. Topped with sliced flat cap mushrooms, Regato cheese and a drizzle of herb dressing

Sunday Roast

All of our Sunday dishes are served with crispy roast potatoes, honey glazed parsnips, sage & onion stuffing, pig in blanket, Yorkshire pudding, garden peas, root vegetable mash, green beans, shredded savoy cabbage and a rich gravy[§]

Choose from:

Slow-Cooked Beef

Succulent and tender, cooked medium and garnished with a sprig of thyme

Half Roast Chicken

Half a succulent and tender roast chicken with the perfect balance of succulent meat and crispy, golden skin

Fake & Ale Pie[§]

Roasted butternut squash with flat and chestnut mushrooms in a rich vegan ale sauce encased in a golden shortcrust pastry with a flaky puff pastry lid. Served with vegetarian gravy and without pig in blanket

PUDDINGS

Triple Chocolate Brownie

Black Forest Sundae

Melting Chocolate Bomb

Only 1.00 extra

Caramel Apple Betty

Meringue Kisses



 Suitable for vegetarians.  Suitable for vegans. *May contain fruit stones. **May contain small bones. [§]Approximate weight uncooked. [§]May contain small traces of alcohol.

Don't worry, we know there are allergens in our food and drink which we need to tell you about, so please let your server know if you have a specific allergy or would like more information about our dishes.

*Mother's Day set menu available on 22nd March 2020. It is not available in conjunction with any offer and is subject to availability. Some of our menu items can be upgraded for an additional charge. Prices do not include any drinks or side orders. Images are for illustrative purposes only. Offers, vouchers, discounts or promotions (including the Whitbread discount card) cannot be used in conjunction with this menu, however it can be used with loyalty points-based vouchers but not loyalty celebratory offers. For full terms & conditions please see our main menu. Menu descriptions do not list every individual ingredient, please ask for more information. Fish, meat and poultry dishes may contain bones.