

# MOTHER'S DAY MENU

## 3 COURSE

### £42.50

#### NIBBLES

**Prawn crackers +£5**  
Sweet chilli dip

**Marinated lemon and herb olives +£4 (v)(gf)**  
**Warm salted almonds +£3.50 (v)(ve)(gf)**

#### STARTERS

**Soup of the day (v)(ve\*)(gf\*)**  
Focaccia bread and butter

**Chicken liver pate**  
Brioche toast, red onion chutney, parmesan and rocket salad, whipped butter

**Confit duck spring roll**  
Beansprout and spring onion slaw, plum sauce

#### MAINS

**The Queens Double Cheeseburger (gf\*)**  
British beef, American cheese, big mac sauce, tomato, red onion, pickles, shredded lettuce, brioche bun, slaw, fries

**Lemon Sole (gf\*)**  
Pan fried sole, capers, brown butter, parsley, charred lemon, crushed potatoes, seasonal greens

**Braised beef wellington**  
Buttery mash, honey glazed carrots, crispy kale, carrot purée, beef gravy

**Shepherds Pie (gf\*)**  
Seasonal greens

**Truffled Mushroom Rigatoni**  
Field foraged mushrooms, truffle oil, garlic ciabatta, toasted pine nuts, parmesan, rocket

**chips/fries +£6**  
**seasonal greens +£5**  
**house salad +£6**

#### DESSERT

**Sticky Toffee Pudding**  
Butter scotch sauce, vanilla ice cream, custard

**Neapoliton Sundae**  
Vanilla, chocolate, strawberry ice cream, whipped cream, sprinkles, wafer

**Breadboard +£8 (v)**  
Butter, balsamic & olive oil  
Serves 3-5

**Smoked salmon (gf\*)**  
Lemon and dill cream cheese, granary toast, smoked salmon, capers, herb oil

**Beetroot and goats cheese tart (v)**  
Balsamic glaze, crushed pistachios, parmesan & rocket salad

#### ROASTS

**British Roast Beef (gf\*)**  
Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy

**Roast Chicken (gf\*)**  
Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, sage & onion stuffing, homemade gravy

**Roast Pork Belly**  
Yorkshire pudding, roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy

**Sweet Potato, Beetroot, Hazelnut & Smoked Cheese Parcel (ve)**  
Roast potatoes, parsnip purée, root crush, glazed carrots, seasonal greens, homemade gravy

**Chocolate Fudge Cake**  
Dark & white chocolate sauce, fresh strawberries

**White Chocolate Creme Brûlée**  
Homebaked shortbread, fresh raspberries

If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. (gf\*) = Gluten Free on request. Gluten Free & Vegan desserts available on request.  
Please note this is an example menu & dishes are subject to change. Thank you.

