



MOTHER'S DAY MENU

SERVED 12 NOON UNTIL 7PM SUNDAY 15TH MARCH

TWO COURSE - £28.95 THREE COURSE - £32.95

STARTERS

- Pan Fried Mushrooms** – with garlic, cream, thyme on sourdough toast (M,Mu,G) GFUR
Leek & Potato Soup - crusty bread V (M, GFUR)
Chicken liver & pancetta pâté – sourdough toast, apple & date chutney (GFUR) (G,M,)
Crispy Squid - Pink garlic mayo, lemon & Old Bay seasoning (Mo,E,Mu,C) GF
Pan fried prawns - Chorizo, garlic, tomato & chilli (Cr,M,Sd) GF
Whipped Feta – with spicey Honey, pomegranate seeds & pitta bread. V (M,G)

MAIN COURSES

- Rump steak** – skin on fries, green beans & garlic butter (GFUR) (G,M).
Confit Duck Leg – orange cranberry jus, Garlic mash & braised red cabbage (M)
Seafood linguine - tomato, chili, prawns, mussels, haddock & salmon (G,Cr,F,M)
Great British Roast Beef – with roast potatoes, Yorkshire pudding & veg (M,G)
Pan Fired Chicken Breast – with mushrooms, baby potato, tender stem broccoli & butternut squash (M)
Pan fried Sea Bass – with prawns, sun dried tomato & red pepper risotto (GF) (F,M,Cr,Sd)
Sri-Lankan curry – seasonal vegetables, served with lime & pea, basmati, rice (VN GF)

**All mussels served with Skin-on fries OR French Bread
OR Sweet Potato fries (Add £1). (All mussels GFUR)**

Thai Mussels - lemon-grass, chilli, shallots, fresh lime, coriander & coconut
(F,C,Mo,Sd)

Classic Mussels - white wine, garlic, carrot, onion, celery & cream
(M,C,Mo,Sd)

Harlech Pot Welsh style cider bacon, leeks, onion, cream & garlic
(C,Mo,M,Sd)

DESSERTS

Brioche bread & butter pudding -with Whisky, marmalade & vanilla ice cream (E,M,G)

Vanilla crème Brulee (M,E)

Brussels waffle – vanilla ice cream & chocolate sauce (M,E,S)

Sticky Toffee Pudding (Traditionally made in Cumbria by Cartmel Village shop) (M,G,E)
With warm custard

(GFUR) = Gluten free upon request means changes can be made if required

(GF) = Gluten free (VN) = Vegan friendly

(V) = Vegetarian friendly

If you have any dietary requirements, YOU MUST let your server know,

ALL OUR FRIED PRODUCTS contain traces of gluten from the fryers

Cross Contamination- our food is prepared in an area where cross contamination may occur, this means we can never guarantee that a dish is completely free from allergens.

We only declare the allergens we intentionally add to a product.

We actively manage the 14 Allergens recognized by the Food Standards Agency

Letters Indicates presence of allergen in the dish :

C-Celery / E - Eggs / G-Gluten / Cr-Crustacean/

F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard / N-Nuts / P-Peanuts /

SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide