

Asparagus, Leek & Potato Soup (ga, va)

chive cream

Prawns & Avocado (gf)

prawns & avocado layered with lemon crème fraiche & iceberg lettuce

Country Pate (ga)

wild boar pate, crispy bacon, caramelised red onion chutney, toasted sourdough

Spring Goat's Cheese Salad (gf, v, va)

with peas, broad beans, mint, lemon and olive oil

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Roast Lamb (ga)

Yorkshire pudding & minted gravy

Chicken & Carrot Three Way (ga, va)

roasted breast of chicken with carrot & thyme puree, roasted heritage carrot, carrot crisps & madeira jus

Harissa Rubbed Cauliflower Steak (ga, vg)

roasted with light & fragrant spices with a roasted red pepper sauce

all served with home roasted potatoes & seasonal Spring vegetables

Lemon-Herb Salmon Skewers (gf)

with crushed new potatoes & green vegetable medley

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Limoncello Meringue Ice Cream Sundae (ga, v, va)

vanilla bean & lemon swirl ice cream, limoncello lemon curd, shortbread biscuit, crisp meringue, whipped cream

Raspberry Gin Cheesecake (gf, vg)

Salted Caramel Chocolate Tart (ga, v, va)

layered with salted caramel & dark chocolate

Selection of Cheese & Biscuits (ga, v)

cheddars, Wensleydale & brie served traditionally with crackers, celery & a red onion chutney

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Tea & Coffee

gf – gluten free v – vegetarian vg – vegan ga – can be adapted to suit a gluten free diet va – can be adapted to suit a vegan diet Full allergy information is available on request



Mother's Day Menu VIK (very important kids)

Asparagus, Leek & Potato Soup (gf, va)

Cheesy Garlic Bread (ga, v, va)

Pigs in Blanket (ga) with tomato dipping sauce

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Roast Lamb (ga)
Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

Chicken Goujons, Chips & Peas (ga, va)

Mac & Double Cheese (ga, v, va) with double cheddar for extra cheesiness

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Vanilla Ice Cream Sundae (ga, v, va) with whipped cream, wafer and sprinkles

Strawberry Cheesecake (ga, v, va)

Fresh Fruit Salad (gf, vg)