

MOTHER'S DAY MENU

2 COURSES £27.95 | 3 COURSES £34.95



STARTERS

Harissa & honey halloumi
Halloumi fries tossed in honey
& harissa with mint
& pomegranate seeds

Soup of the day
With rustic ciabatta

Chicken liver pâté
With toasted ciabatta & apple
& ale chutney

**Smoked haddock, pea
& leek fishcake**
With caper & shallot sauce

MAIN COURSES

All served with garlic & rosemary roast potatoes, maple roast carrots & parsnips, rich gravy, a selection of seasonal green vegetables & a home cooked Yorkshire pudding

Topside of beef
With roasted shallots
& horseradish

Loin of pork
With pork & apricot stuffing

Half chicken
With pork & apricot stuffing

Nut roast (v, vga)
Slow braised lamb shank
£5 supplement

Panzanella salad (v, vgn)

Sourdough croutons with olives, tomatoes & basil with a red wine vinaigrette
Add: 'Nduja prawns (gf) £5.00 | Sea bream (gf) £7.00 | Chicken breast (gf) £5.00

Prosecco battered sea bass

A light fish & chips for all the lovely Mums out there

Steak & Unicorn ale pie

12 hour slow braised beef, roast carrot & caramelised onion in a Robinsons Unicorn ale gravy, with either peas, mushy peas or fresh seasonal vegetables, your choice of potatoes & gravy

Classic 'C&B' burger

7oz beef burger with crispy bacon, Bullseye BBQ sauce, lettuce, beef tomato & mayonnaise, served in a brioche style bun with home cooked chunky chips, onion rings & a dill pickle

DESSERTS

Marshfield Farm ice cream
3 scoops

Sticky toffee pudding
With toffee sauce & custard

Lemon & blueberry cake (vgn)
With vegan vanilla ice cream

**Raspberry & white
chocolate cake (gf)**
With whipped cream





FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking.

(v) - vegetarian (vgn) - vegan (gf) - gluten free (sp) - small portion
All weights stated are approximate prior to cooking