

If you have an allergy or intolerance, please speak to a team member before you order your food and drink.
Full allergen information is available on our website.

MOTHER'S DAY MENU

SUNDAY 19TH MARCH

Cherish your Mum this Mother's Day and enjoy 3 courses for **30.95** from our specially created menu which can be perfectly paired with our delicious wines

TO START

Crispy Halloumi chilli jam, cucumber, and chilli salad (v*)

Roasted Tomato & Red Pepper Soup warm bread and salted butter (v)

Chicken & Pancetta Terrine carrot and apricot chutney with toasted brioche
Pairs perfectly with... **Chardonnay, Valle Central, Viña Edmara Chile**

Semi Dried Tomato Bruschetta Superstraccia®, basil pesto and roquette (ve)

Crispy Fried Smoked Salmon & Haddock Fishcake creamed leeks, poached egg and hollandaise sauce
For the perfect match... **Sauvignon De Touraine, Domaine Des Petits Faiteaux, Loire**

FOR MAIN

Roast Sirloin of Beef dripping roast potatoes, Yorkshire pudding, seasonal vegetables and gravy
Why not try with... **Old Vines Zinfandel, 'Maggio', Oak Ridge Winery, Lodi USA**

Lemon & Thyme Roasted Half Chicken honey glazed chipolatas, beef dripping roasted potatoes, Yorkshire pudding and gravy

Roasted Cauliflower Steak caramelised cauliflower purée, roasted onion, capers, lemon and parsley dressing (ve) *Perfectly paired with...* **Pinotage, Stellenbosch, Ernst Gouws & Co**

Roast Rack of Pork sage and onion stuffing, apple sauce, beef dripping roasted potatoes, Yorkshire pudding and gravy *Pairs with...* **Time Waits for No One, 'White Skulls', Jumilla, Finca Bacara**

Pan Fried Sea Bass lemon crushed new potatoes, charred Tenderstem® broccoli and minted salsa verde butter

Grilled 8oz Sirloin Steak confit of tomato, roasted onion, grilled mushroom, and triple cooked chips (+4.00 supplement) *Perfect for steak...* **Malbec, Andeluna '1300', Uco Valley Argentina**

ON THE SIDE

Charred Tenderstem® Broccoli (ve) 4.00 **Cauliflower Cheese** with a brown butter crumb (v) 4.00

TO FINISH

Tiramisu Baked Alaska warm chocolate sauce

Burnt Basque Cheesecake pineapple and mango salsa with Madagascan vanilla ice cream (v)

Warm Sticky Toffee Pudding miso caramel sauce, honeycomb pieces, and salted caramel ice cream (v)

Dark Chocolate Torte berry coulis and Prosecco sorbet (ve)

Vanilla Crème Brûlée lemon shortbread biscuit (v)

FOR ALLERGEN ADVICE & T&C'S, PLEASE SEE REVERSE

ALLERGEN ADVICE: Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals and we do not make a “free from” claim. Our allergen information only states allergens if they are an ingredient of a product. Our menu descriptions do not include all ingredients. We source fish from sustainable sources. (v) Suitable for vegetarians or vegetarian option available. (ve) Suitable for vegetarians and vegans. (v*) / (ve*) we cannot guarantee that our vegetarian and vegan dishes have been cooked in dedicated vegetarian and vegan fryers. Where we state weight, it’s a raw weight and 1oz equals 28 grams. Please speak to a member of staff should you have any concerns. Full allergen information is available via our web page. Portion sizes may vary from the quantity on which the calculations have been based, therefore values may not be identical to those served in a particular pub. To ensure our customers have choice, temporary product substitutions may be required. Live nutrition information is available online. This is a set menu offer of 3 courses for 30.95 with any accompanying sides and drinks to be charged in addition for the prices above. Superstraccia ® is a registered wordmark of JULIENNE BRUNO LTD.