STARTERS

Tiger Prawns Pan fried tiger prawns with ginger, spring onion & soy dressing

Smoked Salmon Served with caper berries, beetroot & horseradish creme fraiche, melba crisps

Pinot Grigio Mushrooms Pan fried button mushrooms with cream, garlic pangrattato & sourdough vg

Pork Belly Burnt Ends Pork belly bites cooked low & slow, then glazed with house bbg sauce

BBQ Chicken Wings Marinated & cooked low & slow, then topped with pineapple & chilli salsa

MOTHER'S DAY CARVERY

Our Mother's day carvery is packed with premium roast meats & plant based alternatives. You can choose up to 3 options or just stack up on your favourite! Our carvery includes all the trimmings, so help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal greens & vegetables, stuffing & rich gravy

Prime Roast Beef Dry aged beef rump, marinated in roasting herbs & slow roasted

Honey Roast Gammon Honey & mustard glazed roast gammon Roast Leg of Lamb Slow roasted leg of lamb with rosemary & garlic

Roast Turkey Breast Succulent slow roasted turkey breast Mushroom Squash Roulade With squash, mushrooms & fresh herbs vg

FOR THE TABLE 4.50 Each

Pigs in Blankets Add a bowl mustard glazed pigs in blankets Cauliflower Cheese Add a side of baked cauliflower cheese

SOMETHING DIFFERENT?

Pan Fried Seabass Fillets

Rubbed with roasted Sri Lankan spices served with freshy grated coconut, green sambol, steamed rice and tender stem broccoli

Overnight Belly Ribs

Rubbed & basted with apple & honey, then smoked over hickory,served with Greek slaw & rosemary fries

Prime Beef Burger

With gravy mayo, smoked applewood cheese, bacon & onion relish, served with skinny fries

Grilled Aubergine & Harrisa Served with tagine spiced roasted chickpeas & peppers Grilled Chicken Sharwarma Lebanese 7 spices, yoghurt & chargrilled, served with houmous, red pickles, tahini mayo & flatbread

MENU

Saturday 29th & Sunday 30th

£32.95 - 2 courses

£38.95 - 3 courses

14 hour Braised Beef & Ale Pie Slow cooked steak & ale pie served with buttered mash, rich red wine gravy & vegetables make it vegetarian with our seasonal vegetable pie

Hand Battered Cod Classic fish & chips served with mushy peas & homemade tartare sauce

1002 Rib Eye Steak $_{\pm \pounds 4}$ Grilled to perfection & served with chips & chimichurri butter

DESSERTS

Sticky Toffee Pudding Served hot with our rich caramel sauce & vanilla gelato

Gelato by Gerlato Selection Artisanal gelato handcrafted in Turin, served with baked chocolate cookie Apple & Plum Crumble Served with vanilla custard

Rich Chocolate Fondant Chocolate melting pudding with vanilla ice-cream THE BREAD & CHEESE CARVERY-PUB-SMOKERY BREAKFAST Served Saturday & Sunday 9am to 11am

other's



BREAKFAST MENU

English Breakfast

15,95

Cumberland sausages, grilled back bacon, mushrooms, baked beans, hash brown, fried eggs & toasted bloomer

Plant Based English

14,95

Vegetarian sausages, grilled plant bacon, mushrooms, tomatoes, baked beans, hash brown & toasted bloomer

Belgian Waffles

11,95 Crisp, sweet waffle served with either

Grilled bacon & maple syrup Berries & Natural yoghurt

Eggs Benny

10,95 Toasted muffin, poached eggs & hollandaise sauce, choose from; Grilled gammon Smoked salmon Smashed avocado

Breakfast Burger

17.95 Grilled patty, smoked cheese, bacon, toasted bun two hash browns

Pastry & Fruits

9.95 Croissant or Pain Au Chocolate Served with yoghurt, honey & fresh fruit salad