

# MOTHERS DAY LUNCH MENU 2019

## BEGINNINGS

<b>Cherry tomato focaccia bread, served with olive oil and balsamic vinegar for dipping (v)</b>	<b>£2.95</b>
<b>A bowl of Mediterranean herb marinated mixed olives (v)</b>	<b>£3.25</b>
<b>Cockles, malt vinegar and white pepper</b>	<b>£3.50</b>
<b>Anchovies marinated in oil</b>	<b>£3.50</b>
<b>A jar of sweet mini bell peppers stuffed with feta and drizzled with olive oil (v)</b>	<b>£3.50</b>

## STARTERS

<b>Roasted cauliflower soup (v)</b>	<b>£6.95</b>
With shaved black truffle, grated Pecorino cheese and a mini onion loaf	
<b>Pastrami crostini</b>	<b>£7.25</b>
Shaved beef pastrami, cream cheese Parmesan and wild rocket served on a crostini and topped with a salsa verde	
<b>Yellowfin tuna ceviche</b>	<b>£7.50</b>
Fresh yellowfin tuna cured in lime juice with a hint of chilli, topped with guacamole and served with tortilla chips	
<b>The classic 1970's prawn cocktail</b>	<b>£7.50</b>
Served simply with lemon, Marie Rose sauce, granary bread & butter	
<b>Seafood terrine</b>	<b>£7.95</b>
A terrine of smoked mackerel, cod, salmon and saffron potatoes and pressed with a dill butter, served with beetroot relish, watercress and toasted sourdough	
<b>Smoked duck breast</b>	<b>£7.95</b>
Smoked Gressingham duck breast with stilton and pear parfait, pickled walnuts, fig relish and toasted sourdough	

## MAINS

<b>Roast chicken breast</b>	<b>£11.95</b>
With stuffing and 'pigs in blankets' and gravy	
<b>Welsh topside rump of beef</b>	<b>£12.50</b>
With Yorkshire pudding, roasted potatoes, parsnips and a rich beef and red wine gravy	
<b>Mushroom, cranberry and brie Wellington (v)</b>	<b>£12.95</b>
Folded with spinach and herbs, and wrapped in puff pastry, with a rich red wine	
<b>Slow roasted lamb shoulder</b>	<b>£13.50</b>
With apricot stuffing, roasted potatoes, parsnips and a red wine gravy	
<b>Welsh steak and Guinness pie</b>	<b>£13.95</b>
Slow cooked Welsh beef in a rich Guinness gravy, with Per Las Stilton cheese and topped with a suet pastry crust	
<b>Roasted hake loin</b>	<b>£16.95</b>
Topped with Welsh rarebit, and served on a smoked haddock and mussel chowder	

**All mains are served with traditional seasonal vegetables**