



Mothering Sunday

March 22nd 12pm ~ 7pm

Two courses ~ £23, Three courses ~ £28

Today's aperitif

Elderflower fizz ☞ Prosecco laced with St Germaine elderflower liqueur £7.50

Starters

- Tomato & fire roasted red pepper soup, basil pesto, local breads (v,ga)
- Sauté oyster mushrooms, toasted sour dough, shaved parmesan, truffle oil (v,ga)
- Salt & pepper squid, garlic aioli, spring onion & chilli salad
- Confit duck leg bon bon, plum jam, pomegranate molasses, baby watercress (*available as a main course*)
- Ham hock, parsley & wholegrain mustard terrine, cider jelly, pickled carrots, piccalilli
- Goat's curd, candied walnuts, beetroot salad, rosemary oatcake (v,ga)
- Orange & dill pollen cured salmon gravadlax, keta caviar, fennel, croutons

Roasts & Grills

Our roasts are served with beef dripping roasted potatoes, seasonal vegetables, cauliflower cheese, roasted carrot & parsnips

- Rare roasted, treacle cured striploin of Hereford beef (35 day), horseradish cream, Yorkshire pudding (ga)
- Roast pork loin, Lincolnshire sausage stuffing, English cider apple sauce (ga)
- Roast chicken supreme, bread sauce, Lincolnshire sausage stuffing, crispy bacon (ga)
- The "LA stack": beef, pork, chicken, Lincolnshire sausage stuffing, Yorkshire pudding (ga) (£2 supplement)
- Honey roast ham, home cut chips, fried duck egg, pineapple chutney (g)
- "LA" burger, cheddar, bacon, BBQ pulled beef, sesame seeded bun, tomato relish, home cut chips, coleslaw
- Oven roasted rump of locally sourced lamb, ratatouille, crispy potatoes, red wine jus, mint dressing (g)
- Chargrilled 10oz sirloin (35 day) skinny fries, pub dried tomato, watercress, peppercorn sauce (ga) (£5.50 supplement)
- Roasted butternut squash, feta & spinach pie, creamed potatoes, buttered greens (v)

Go on, treat her.....

Oven roast Chateaubriand (14oz, 35 day, Hereford) to share, Yorkshire puddings, hot horseradish sauce, beef dripping roast potatoes, seasonal vegetables, cauliflower cheese, roast carrots & parsnips (ga)
(£7 supplement per person)

Fish & shellfish

- Scampi in a basket, skinny fries, tartare sauce, garden salad
- Fish & Chips: sustainably caught, beer battered haddock, garden pea purée, home cut chips, chunky tartare (ga)
- Pan fried Sea Bass, lemon, herb & caper potato cake, samphire, sauce vierge (g)

Kids £8

- Most of our menu can be shrunk for the smallest of appetites*
- Min i fish & fries, Heinz baked beans or garden peas
- Kids scampi & fries, Heinz baked beans or garden peas
- Kids chicken goujons & fries, Heinz baked beans or garden peas
- Baby burger & fries, Heinz baked beans or garden peas
- Mini roasts for the little people – chicken, pork or beef

Desserts

- Millionaire's flapjack sundae, salted caramel ice cream (v,g)
- Roland's mum's favourite baked cheesecake, chantilly cream (v)
- Bakewell tart, clotted cream cherry coulis (v)
- Warm chocolate & hazelnut brownie, caramelised pecan ice cream, chocolate sauce (v)
- Selection of Jude's ice creams & sorbets (v,g)
- British farmhouse cheese board, pub chutney: *choose three from*
- Waterloo, Rosary Ash goats, Perl Las blue, Single Gloucester, Lancashire Black Bomber
(£1.50 supplement, £6.50 as a fourth course)

For the kids: Jude's ice lollies (v,g) (£1.35); Ice cream in a cone (v,g) (£2.00); Kids Chocolate brownie (£3.00)

(v) Suitable for vegetarians. (g) Gluten free. (ga) Gluten adaptable. Any weights are shown as uncooked.

Fish may contain bones. Dishes may contain nuts or nut traces. Our staff receive 100% of tips given. Full allergy information is available on request.