

THE BRITISH QUEEN

Mothers Day



Something to start...

- Crispy shredded beef salad topped with pickled cucumber, crispy onions, coriander & toasted sesame
£9.50 Sesame, Soya, Egg, Gluten
- Smoked salmon & prawn cocktail in a bloody Mary sauce, with a wedge of bread & butter
£10.50 Crustaceans, Fish, Egg, Dairy, Gluten (bread, gluten free available)
- Chefs homemade confit duck spring rolls with hoisin sauce to dip
£9.00 Gluten, Soya, Sesame, Dairy
- Silky leek & potato soup garnished with sauteed leeks, halloumi croutons & truffle oil with crusty bread
£9.00 Gluten, Dairy

The main event...

Sunday Roasts

- Norfolk Pork & crackling • Hereford Beef & horseradish • Garlic Spring Lamb & mint sauce • Nut Roast
All served with garlic & rosemary roast potatoes, honey roasted parsnips & carrots, tenderstem broccoli, cauliflower cheese & a yorkie pud Gluten, Dairy, Egg Pork- £19.50 Beef- £19.50 Lamb £21.50 Nut £16.50
- Baked Scottish Salmon fillet, creamed leeks, samphire, crushed new potato's & a prawn velouté
£18.50 Dairy
- Wild mushroom & truffle risotto topped with rocket & parmesan
£16.50 Dairy
- Local Venison burger with Monterey jack cheese, bacon jam & rosemary & parmesan fries
£17.50 Gluten, Dairy, Egg, Mustard

Puddings & Cheese...

- Pavlova filled with whipped cream & summer berries £7.00 Egg, Sulphate, Dairy
- Blackcurrant & apple tart with a crumble top & vanilla custard £7.00 Dairy, Gluten
- After eight cheesecake with double cream £7.00 Dairy, Gluten
- A selection of three of artisan cheeses served with cracker breads, spiced chutney, grapes & British Queen honey £10.50 Dairy, Gluten

Please note all our dishes are fresh & cooked to order which may reflect in the waiting time.

For any further allergy advice please speak to a member of our team & they will be happy to help advise you.