

Mother's day menu

£19.99 *two courses* £24.99 *three courses*

STARTERS

MUSHROOM AND TARRAGON SOUP v with crusty sourdough and butter

BLOOD ORANGE AND RADICCHIO SALAD

SMOKED SALMON AND KING PRAWN POT with sourdough bread

PAN SEARED SCALLOPS with chorizo and pea puree + 2.00

CHICKEN LIVER PARFAIT with sourdough toast

MAINS AND SUNDAY ROASTS

Roasts served with roast potatoes and parsnips, seasonal vegetables, bottomless Yorkshire puddings and gravy

ROAST TOPSIDE OF BEEF

ROAST DUO OF CHICKEN confit and roasted

ROAST PORK LOIN

MUSHROOM WELLINGTON v, vgo

ROAST TRIO beef, chicken and pork + 2.00

Add cauliflower cheese v • 2.00

28 DAY AGED 8oz RIB EYE STEAK Triple-cooked-chips, mushrooms, vine tomatoes + 8.00

green peppercorn sauce / hollandaise / pan gravy • 1.50

CHEESE BURGER with smoked cheese, beef burger, gem lettuce, tomato, pickles, triple-cooked-chips

SLOW ROASTED LAMB SHOULDER with garlic mash, seasonal vegetables

SALMON EN CROUTE with wilted spinach, roast potatoes

BEER BATTERED FISH & CHIPS with triple-cooked-chips, tartar

WARM AUBERGINE IMAM SALAD vg with pickled cucumber, roast broccoli, green beans, cherry tomatoes

PUDDINGS

LEMON POSSET v with homemade shortbread

HONEYCOMB CHEESECAKE v with salted caramel ice cream

STICKY TOFFEE PUDDING v with custard, butterscotch sauce

RICH CHOCOLATE BROWNIE v, GF with ice cream

ETON MESS v

ICE CREAM v, vgo please ask for today's selection

BRITISH FARMHOUSE CHEESES v with biscuits, celery, grapes, chutney + 2.00

CROWN
&
TREATY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients that do contain allergens.

V – vegetarian, VO – vegetarian option VG – Vegan, VGO – Vegan option available, GF – Gluten free