

Q MOTHER'S DAY MENU

SITTINGS: 12-3.30 | 4.30-6.30

3 COURSE MENU 35.00 PER PERSON / CHILDREN UP TO 12 YEARS 17.00

*DEPOSIT OF 5.00 PER PERSON REQUIRED UPON BOOKING

NIBBLES: SELECTION OF FRESH BREAD WITH BRITISH BUTTER 4.00
MIXED MARINATED OLIVES IN OLIVE OIL, GARLIC & HERBS 3.00

STARTERS

HOMEMADE TOMATO & BASIL SOUP (v)
WITH CROUTONS

WHITEBAIT

DUSTED IN SEASONED FLOUR, DEEP FRIED,
SERVED WITH TABBOULEH & TARTAR SAUCE

BRUSCHETTA WITH PLUM TOMATO & BASIL (v)
GRILLED SOURDOUGH BREAD, PESTO, CHOPPED
TOMATOES, ONION & BASIL OIL

**CREAMY BUFFALO MOZZARELLA & TOMATO
SALAD (v) (GF)**
WITH AVOCADO, CHERRY TOMATOES & BASIL
OIL

PRAWN & AVOCADO COCKTAIL (GF)
BABY PRAWNS, SEAFOOD SAUCE, AVOCADO

CALAMARI
DEEP FRIED CALAMARI, MIXED LEAVES & TARTAR
SAUCE

MAINS

SUNDAY ROAST

CHICKEN

BEEF

LAMB

WITH ROAST POTATOES, YORKSHIRE
PUDDING, MIXED VEGETABLES
AND HOMEMADE GRAVY

VEGAN NUT ROAST

ROAST POTATOES, MIXED VEGETABLES
AND HOMEMADE TOMATO GRAVY

FRESH SEA BASS FILLET (GFO)

MARINATED IN OLIVE OIL, FRESH ROSEMARY
AND LEMON JUICE WITH MASHED POTATO,
TABBOULEH, BASIL OIL

KING PRAWN PASTA WITH CHILLI & GARLIC
PENNE, KING PRAWNS PAN FRIED IN OLIVE OIL,
CHILLI, GARLIC, HOMEMADE TOMATO SAUCE

DESSERTS

ICE CREAM (v) (GFO)

CHOICE OF CHOCOLATE, VANILLA, OR
STRAWBERRY SERVED WITH ICE CREAM SAUCE
AND A WAFER

SORBET (VE) (GFO)

CHOICE OF RASPBERRY OR LEMON

VEGAN SPECULOOS CHEESECAKE

CREAMY, LIGHT AND SMOOTH WITH SPECULOOS
BISCUITS

CHOCOLATE FONDANT (v)

SERVED WITH VANILLA ICE CREAM

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN & OTHER ALLERGENS ARE PRESENT, & OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING.

A DISCRETIONARY GRATUITY OF 10% WILL BE ADDED TO YOUR BILL.