

# MOTHER'S DAY MENU

## GLASS OF MIONETTO ON ARRIVAL

### SOUP OF THE DAY

Roasted bell pepper & tomato,  
house bread & butter.

### BRUSCHETTA (V, VGN)

Toasted sourdough, plum tomatoes,  
fresh basil, red onion, balsamic  
& olive oil dressing.

### CHICKEN WINGS

House hot sauce &  
blue cheese dip.

### CLASSIC PRAWN COCKTAIL

Cold water prawns, Marie rose,  
& wheaten bread.

### VEGAN SUPER SALAD

Sunblushed tomato, mixed leaf, red onion, cucumber,  
broccoli florets, pumpkin seeds, sesame seeds,  
chickpea croutons, sliced mushrooms, balsamic drizzle.

### DAUBE OF BEEF

Whipped mash, baby onion & red wine jus, Chef's vegetables.

### GRILLED SEABASS

Spanish potatoes, roasted with onion, Chef's vegetables,  
white wine cream sauce & basil oil.

### BANG BANG CHICKEN

Battered chicken pieces, stir-fried vegetables,  
Phuck Phuck sauce & sesame seeds & fries.

### BEER BATTERED SCAMPI

Homemade tartare sauce, salad, hand cut chips.

### CHICKEN STACK

Char-grilled Chicken breast, champ, pepper sauce, onion rings.

### VEGAN CURRY (V, VGN)

Roasted vegetables in a madras sauce, steamed rice, naan bread.

### SIRLOIN OR RIBEYE

Salt aged, served with roasted tomato, chips & creamy pepper sauce.  
Supplement 17

## SIDES 5

FRIES, FAT CHIPS, CHEF'S VEGETABLES, HOUSE DRESSED SALAD,  
WHIPPED MASH, ONION RINGS, FRIED MUSHROOMS & ONIONS.

## DESSERT

### LEMON CHEESECAKE (VGN, GF)

Vegan vanilla ice cream.

### STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream.

### RASPBERRY & FRANGIPANE TART

(VGN, GF)

with berry compote.

**2 courses £28pp    3 courses £35pp**





*It's*  
**MUM'S  
TIME**

**SUNDAY 15th MARCH**  
**12 noon - 4pm**