



Sunday 22nd March

Mother's day

STARTERS

Carrot & lentil soup with artisan bread (VG) **£5**

Bloody Mary prawn cocktail (GF) **£7**

Pork & duck terrine with plum and apple chutney **£6**

MAIN COURSE

Slow roast Northumbrian beef with Yorkshire pudding **£12**

½ Roast chicken with lemon & thyme stuffing (GF) **£11**

Baked fillet of salmon with a lemon & parmesan crust **£12**

Roast root vegetable wellington with a mushroom & shallot duxelles (VG) **£11**

DESSERTS

Warm chocolate orange brownie with Yarde farm vanilla pod ice cream **£5**

Red velvet gateaux with dairy free ice cream (VG) **£5**

Baked New York cheesecake with forest fruit compote (GF) **£5**

2 COURSES **£15**

3 COURSES **£20**

THE *Mayfair*
PUB & KITCHEN

Please note all food is prepared in a kitchen environment
which contains gluten and nut products.
Some of our dishes may contain bones.
Please see our allergen board for full allergen contents.