

Mother's Day

Starters

- Tomato & roast red pepper soup with herb crouton £5
- Smoked salmon and prawn cocktail £7
- Bacalao (fried cod) with sea salt and rosemary £7
- Prosciutto, mozzarella and sundried tomato salad with pesto £8

Main course

- 8-hour slow cooked Northumbrian beef with Yorkshire pudding and all the trimmings £14
- ½ Lemon thyme roast chicken with herb stuffing £12
- Baked fillet of salmon en crouete with a creamy seafood sauce £12
- Baked loin of pork with apple sauce £13
- Slow cook lamb shank with shallot and red wine Jus £15
- Roast vegetable and wild mushroom fricassee £11

Desserts

- Red velvet cheesecake £5
- Strawberry pavlova £5
- Salted caramel brownie. £5