



Mother's Day Menu

2 COURSES £28.95 | 3 COURSES £36.95

Starters

Harissa & Honey Halloumi (v)

Crisp halloumi fries tossed in a sticky harissa & honey glaze, topped with pickled pink onions, fresh mint & pomegranate.

Soup of the Day

Served with warm rustic sourdough for dipping.

Chicken Liver Parfait

Smooth, rich & indulgent. Our chicken liver parfait is paired with a spiced fruit chutney & toasted sourdough.

Truffled Mushrooms (vgn)

A mix of sautéed chestnut mushrooms, tossed in truffle oil & served on toasted sourdough with a sticky balsamic glaze.

Main Courses

All served with garlic & rosemary roast potatoes, maple roast carrots & parsnips, rich gravy, a selection of seasonal green vegetables & a home cooked Yorkshire pudding.

Roast Topside of Beef

With roasted shallots & horseradish.

Chicken Supreme

With stuffing & a pig in blanket.

Roast Gammon

With pork & apricot stuffing.

Nut Roast (v)

With vegetarian gravy.

House Burger

A seasoned 7oz beef patty stacked with melted American cheese, streaky bacon, our signature burger sauce & a crunchy dill pickle - all served in a toasted bun. Familiar, smoky & made for proper pub cravings.

Dizzy Blonde Battered Fish & Chips

Line-caught haddock in a light, crisp batter made with our own Robinsons Dizzy Blonde ale. Served with triple-cooked chips, mushy peas & chunky tartare sauce.

Steak & Ale Pie

Our best-selling pie, slow-cooked with care & packed with flavour. Tender beef is braised in a rich gravy made using our very own Robinsons Ale. In golden shortcrust pastry, served with creamy mashed potato, seasonal vegetables & a good helping of red wine gravy.

Golden Wholetail Scampi

Crispy breaded wholetail scampi, fried until golden & served with triple-cooked chips, garden peas & chunky tartare sauce.

Pea & Mint Ravioli (vgn)

With broad beans, basil oil & pangrattato.

Roast Salmon (gf)

Oven-roasted Scottish salmon fillet served over buttery mashed potatoes with sautéed green beans & a warm caper & shallot butter sauce.

Desserts

Sticky Toffee Pudding (v)

Dark, sticky toffee sponge, soaked in rich toffee sauce & served warm with custard.

Lemon Meringue Pie (v)

Served with strawberry & Champagne sorbet.

Chocolate Truffle Torte (vgn)

Served with vegan vanilla ice cream.

Toffee Honeycomb Cheesecake (gf)

Chocolate sauce & vanilla ice cream.





FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. All weights stated are approximate prior to cooking.

(v) - vegetarian (vgn) - vegan (gf) - gluten free (sp) - small portion
All weights stated are approximate prior to cooking