



# Mother's Day

Free glass of fizz for all mothers on your table!

Three courses: £30

Child's roast beef or roast pork, with two scoops of ice cream for dessert £10.00  
(Children's menu will also be available)

Whole organic bread loaf with butter, olive oil and balsamic vinegar  
£2.75 small, £4.75 large

Crown Inn marinated mixed olives £4.50

## Starters

Roast tomato and basil soup served with garlic croutons

Smoked salmon, cream cheese and cucumber roulade served with potato and dill salad

Chicken liver and brandy pate served with red onion marmalade and granary toast

Buffalo mozzarella, roast beetroot, pesto and pine nuts served with baby leaves and balsamic syrup

## Mains

(All served with fresh seasonal vegetables)

Roast 30 days dry aged beef served with Yorkshire pudding, duck fat roast potatoes and a rich gravy

Roast loin of free range pork served with Yorkshire pudding, duck fat roast potatoes and a rich gravy

Pan fried salmon and crushed potatoes served with herbs, green beans and hollandaise sauce

Vegetable and puy lentil cottage pie with a cheddar mash crust

## Dessert

Vanilla crème brulee served with a shortbread biscuit

Dark chocolate brownie served with chocolate sauce and clotted cream

Apple crumble pie served with calvados custard

Selection of homemade ice creams and sorbets

(please enquire for available flavours)

A selection of English cheeses, with homemade ale chutney, grapes and biscuits (£2 supplement)

Meals must be pre-booked; a £10 non-refundable deposit is required to secure your booking. Please note that bookings are taken in two hour slots, so tables must be vacated within this time.