



Mother's Day Menu

V Vegetarian VE Vegan
GF Gluten Free
GF* Gluten Free Option

Sunday 30th March - Served from Midday, Booking Advised

1 Course £19 | 2 Course £26 | 3 Course £32

STARTER

Cream of Broccoli & Stilton Soup
With crusty bread

Classic Prawn Cocktail
Shredded iceberg, cucumber, lemon, brown bread

Tempura Battered Cauliflower Florets
Chipotle BBQ dip, salad

Prosciutto & Halloumi Bruschetta
Roasted tomatoes, rocket and balsamic

Salt & Pepper Squid
Sweet chilli sauce, salad

MAIN

Choice of Roasts (Beef Topside, Turkey Breast, Leg of Lamb)
Roast potatoes, stuffing, Yorkshire pudding, roasted root vegetables, tenderstem, cauliflower cheese, gravy

Classic Fish Pie
Cod, smoked haddock, salmon and prawns in a cream dill sauce, topped with mash and mozzarella, served with crusty bread

Grilled Seabass Fillet
Roasted new potatoes and vine tomatoes, butter sautéed samphire, lemon beurre blanc sauce

Pan Roasted Chicken Fillet
Tarragon and mushroom sauce, French fries, salad

10oz Grilled Pork Chop
Mashed potato, fresh seasonal vegetables, wholegrain mustard sauce

The Bugle Burger GF*
8oz IW beef burger, cheese, smoked bacon, hash brown, lettuce, tomato, burger sauce, bun and fries

Lasagne al Forno *Garlic Bread*

Fish & Chips
Beer battered cod fillet, chunky chips, petit pois, homemade tartare, fresh lemon

Asparagus, Pea & Mint Risotto V VE*
Fresh cream, parmesan shavings

Root Vegetable Wellington V
Roast potatoes, stuffing, Yorkshire pudding, roasted root vegetables, tenderstem, cauliflower cheese, gravy

DESSERT

Tira Misu Bread & Butter Pudding
Chocolate shavings, coffee ice cream

Belgian Chocolate Brownie
Vanilla ice cream

Eton Mess Ice Cream Sundae
Whipped cream, broken meringue, fresh strawberries, strawberry ice cream, strawberry sauce

Peach Melba Trifle
Raspberry jelly soaked sponge, sliced peaches, custard, whipped cream and raspberry sauce

