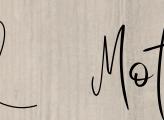
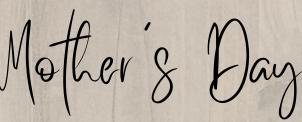


RESTAURANT







Mother's Day at 1891

Starters

Homemade pea & mint soup served with crusty bread - (VG,V,GFA)

Thai crabcakes served with sirrachia mayonnaise

Chinese chicken goujons served with Asian slaw and sweet chilli mayonnaise

Duck and orange pate served with a red onion chutney and toasted ciabatta

Prawn and avocado cocktail served on a bed of lettuce

Crispy parma ham risotto

Mains

Roast turkey served with roast potatoes, seasonal vegetables, & chef's homemade gravy– (GFA)

Roast beef served with Yorkshire pudding, roast potatoes, seasonal vegetables, & chef's

homemade gravy– (GFA)

Roast leg of lamb served with roast potatoes, seasonal vegetables & chef's homemade gravy – (GFA)

3 Meat Roast - £3.50 supplement

Chicken and spinach ballantine wrapped in streaky bacon served with butter mash potato, greens and a wild mushroom and tarragon sauce – (GF)

Chickpea and sweet potato curry served with rice, poppadum and mango chutney – (VG,V)

Desserts

Sticky toffee pudding served with salted caramel sauce & clotted cream ice cream

Homemade 1891 Eton mess served with fresh berry compote

Chocolate brownie sundae served with salted caramel ice cream and chocolate sauce

Homemade lemon posset served with a shortbread biscuit - (GF)

Trio of ice cream/sorbet - (V)

2 course £27.95 | 3 course £32.95

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.