

M O T H E R S D A Y

Sunday 10th March

S T A R T E R S

Homemade Soup served with Thyme Croutons, Butter and warm Sourdough (gfo)

Wild Mushroom Pâté, Tarragon Crumb, Orange & Fennel Marmalade
with Toasted Sourdough (gfo)

Smoked Mackerel Scotch egg with a Chilli Ginger & Garlic Emulsion

Goats cheese Bonbons rolled in a hazelnut crumb & roasted Red Beetroot & Beetroot Ketchup (gf)

Shredded crispy duck leg salad with cucumber, pomegranate seeds & hoisin dressing (gf)

M A I N S

Roast Sirloin of Welsh Black beef, served Roasted Carrots, Broccoli, Mash, Sticky Red Cabbage,
Thyme Roast Potatoes & Rich Beef Gravy & Giant Yorkshire pudding (gfo)

Slow Braised Shoulder & Leg of Conwy Valley Lamb, served with Roasted Carrots, Broccoli, Mash,
Sticky Red Cabbage, and Thyme Roast Potatoes & Rich Lamb Gravy (gf) (£2 supplement)

Beetroot & Chickpea Wellington, served with Roasted Carrots, Broccoli, Mash, Sticky Red Cabbage,
Roast Potatoes, Yorkshire pudding & a Red Wine Jus

Roasted Chicken served with Roasted carrots, Broccoli, Mash, Sticky red cabbage, Thyme Roast
potatoes & rich chicken gravy (gf)

Crispy stir fry Belly pork in a soy, ginger & sesame dressing, peppers & onions served with basmati
rice (gf)

Pan Fried cod in a Bourguignon Sauce served with Chive Mash
(Contains Smoked Bacon)

D E S S E R T S

The Toads S.T.P, Miso Caramel Sauce, Date Puree, Vanilla Ice Cream

Eton Mess, mixed berry compote, fruit puree, Chantilly cream & crispy meringue

Chocolate Brownie, Mixed Berry Compote, Strawberry Ice Cream

Strawberry cheesecake served with strawberry ice cream & fresh strawberries

Apple, vanilla & rhubarb crumble served with custard

2 courses £27 3 courses £35