

THE HOODEN BAR & GRILL

Mother's Day STARTERS

GARLIC KING PRAWNS

With chilli, lime & coriander

HOODEN NACHOS

Corn chips, cheese, sour cream, salsa, guacamole, coriander (V) (GF)

MOZZARELLA STICKS

Tossed in house hot honey with a ranch dip

ASIAN PORK BELLY BITES

Sesame seeds, chilli, salad onions

BBQ RIBS & WINGS

Asian, BBQ or Buffalo sauce

MAINS

ROASTS

All served with a selection of vegetables, roast potatoes, honey roast parsnips, Yorkshire pudding

CHICKEN ROAST

SLOW ROAST BELLY OF PORK

With crackling

ROASTED BEEF RUMP

HONEY GLAZED ROAST GAMMON

HARISSA ROASTED CAULIFLOWER STEAK

Roasted potatoes, vegetable and tomato ragù

10 oz SIRLOIN STEAK (£5 supplement)

With peppercorn sauce, garlic mushrooms, grilled tomato and skin on fries. (GF)

BEER BATTERED HADDOCK

Skin on fries, mushy peas, tartare sauce, lemon wedge

ULTIMATE COTTAGE PIE

Packed with leeks, carrots, onions and peas, slow cooked in our house red wine, served with buttered seasonal veg, topped with a creamy parmesan mash

FULL RACK OF RIBS (£5 supplement)

Our ribs are rubbed with our own special blend of herbs and spices, slow cooked over hickory chips until melt in your mouth tender, served with skin on fries, charred corn and slaw

CHICKEN GAMMON & LEEK PIE

Served with buttered peas & creamy mash

DESSERT

WARM CHOCOLATE BROWNIE

Vanilla ice cream

BANOFFEE PIE

STICKY TOFFEE PUDDING

Vanilla ice cream

CHOCOLATE BROWNIE SUNDAE

Brownie pieces, vanilla ice cream, chocolate ice cream, chocolate sauce and whipped cream

APPLE & BLACKBERRY CRUMBLE

2 Courses £29.50 per person/3 Courses £37.50 per person

Menu subject to availability/change. (V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (GFA) Gluten Free Available. A discretionary service charge of 10% will be added to your bill.