



MOTHER'S DAY

2 COURSES £35
3 COURSES £40

STARTERS

Soup of the Day, freshly baked crusty bread, chefs compound butter

Creamy garlic mushrooms, toasted ciabatta

Searred scallops and king prawns, roasted padron peppers, roasted tomato and red pepper sauce with chorizo **+£5pp**

Ham hock terrine, pickled vegetables, dressed leaves and ciabatta

ROASTS

All served with thyme roasted potatoes, roasted carrots and parsnips, carrot and swede mash, braised red cabbage, fine beans and gravy.

Roast Sirloin of Staffordshire beef, Yorkshire pudding

Slow roasted, rolled pork belly and loin stuffed with garlic, fennel and herbs, crispy crackling

Butter basted turkey breast, sage and onion stuffing, mini Cumberland sausage

Roasted rump of lamb, Yorkshire pudding **+£5pp**

Trio of Roasts – roasted Sirloin of Staffordshire beef, butter basted turkey breast, slow roasted pork belly stuffed with garlic, fennel and herbs **+£5pp**

Creamy root vegetable and thyme pie served with vegetable gravy

MAINS

Cod and chips – fillet of cod, hand cut chips, crushed minted peas, tartare sauce, lemon

The Lesters Burger – ½ pound beef, streaky bacon, cheese burger with tomato relish, baby gem lettuce, gherkins, smoked paprika mayonnaise, toasted grill house bun, seasoned fries

Salmon, lemon and parsley crushed new potatoes, lemon cream and fine beans

Mushroom and red pepper stroganoff with rice

DESSERTS

Please refer to the à la carte Dessert menu for a range of freshly made dessert options.

