

The Weighbridge Brewhouse

Mothering Sunday menu

STARTERS

Smoked haddock chowder

Toasted crouton's, fresh chives

Classic prawn cocktail

Marie -Rose sauce, iceberg lettuce, brown bread

Caesar Salad

gem lettuce, shaved parmesan, soft boiled egg, toasted croutons, anchovies, crispy bacon

Chicken liver parfait

Red onion marmalade, toasted brioche

Goats cheese tart

Caramelised onion, dressed watercress, aged balsamic

MAIN COURSES

Overnight Roast Hereford beef sirloin

Rosemary infused Yorkshire pudding, apricot & walnut stuffing, Molly's roast potatoes, roasting juices

Porchetta of Wiltshire pork

Rosemary infused Yorkshire pudding, apricot & walnut stuffing, Molly's roast potatoes, roasting juices

Roast rump of English lamb

Rosemary infused Yorkshire pudding, apricot & walnut stuffing, Molly's roast potatoes, roasting juices

Roast chicken supreme & leg

Rosemary infused Yorkshire pudding, apricot & walnut stuffing, Molly's roast potatoes, roasting juices

The weighbridge sharing platter for 2 £10 supplement

All the meats, sides & seasonal vegetables plus a jug of gravy

Potato & celeriac roulade

Stuffed with roasted peppers, basil & mozzarella, Yorkshire pudding, vegetarian gravy

Fillet of gilt head bream

Citrus crushed potatoes, wilted greens, sauce vierge

Desserts

Selection of Ice Cream Or Sorbet

Please ask for today's flavours

Dark chocolate Mousse

Toasted hazelnuts, red vein sorrel

Sticky Toffee Pudding

Salted caramel sauce, vanilla ice cream

Lemon Posset

Homemade lemon shortbread

Apple, Sultana & Cinnamon Crumble

Served with custard

British Artisan Cheese platter £3.50 supplement

Choose up to any 5 of our selected cheeses, served with savoury biscuits, chutney, quince jelly, walnuts & grapes

2 courses £20/ 3courses £28.50

If you suffer from any allergies please inform a member of the team before placing your order.

Please be aware our food is freshly prepared in a kitchen where allergens may be present.