

Joels at the Bay

Mother's Day, Sunday 10th March

Starters

Crispy Salt & Pepper Calamari, Lemon, Chive & Garlic Aioli
Chef's Chicken Liver Pate, Red Onion Chutney & Oregano Croutes
'Retro' Prawn Cocktail with Crevette
Crispy Pulled Lamb Bon Bons with Tzatziki
Tomato & Mozzarella Arancini, Parsley Mayonnaise [v]
Pea & Broccoli Soup with Pulled Ham Shank

Mains

Slow Roasted Medium Silverside of Beef
Pan Seared Chicken Breast
Cider Braised Pork Belly
Medium Cooked Lamb Leg

All Served with Creamy Mash, Roast Potatoes, Honey Roasted Carrots,
Green Beans, Savoy Cabbage with Smoked Bacon Lardons, Yorkshire
Pudding, Red Wine Gravy & a Side of Cauliflower Cheese

Something Else?..

Roasted Cherry Tomato, Spinach & Feta Linguine [v]
Wild Mushroom & Goats Cheese Risotto [v]
10oz Ribeye with Rocket, Roasted Vine Tomato & Garlic Portobello with
Fries (£4.00 supplement)

Dessert

Sticky Toffee Pudding with Butterscotch Sauce
Tarte au Citron
Trillionaire Tart [v] [gf]
Trio of English Lakes Ice Cream
Freshly Prepared Fruit Salad with Seasonal Sorbet

Two Courses £22.95 or Three Courses £26.00

£10.00 per person non refundable deposit required on booking.