

The Keys

Mother's Day menu

Sunday 18th March

Starters

- Homemade soup of the day with crusty bread
- Fresh steamed Scottish mussels with thyme, caramelised shallots and white wine sauce
- Farmhouse chicken liver pate, red onion jam and toasted bread
- Garlic mushroom crostini served with lemon dressed rocket
- Giant olives, bread and aged balsamic
- Warm salad of goats' cheese, green beans and balsamic dressing, served with a tomato and tarragon salsa

Main courses

- East Harlsey Roast topside of beef, served pink
- West Rounton Roast loin of pork with crackling
- East Rounton Roast leg of lamb, studded with rosemary and garlic
- Cumbrian chicken breast
- All above served with homemade Yorkshire pudding, sausage meat stuffing, roast potatoes and vegetables***
- Risotto of peas, feta and mint, with freshly ground black pepper
- Beer battered North Sea haddock, served with mushy peas or garden peas, chunky chips and homemade tartar sauce
- Rare breed gammon steak, served with homemade Pease pudding and parsley sauce

Desserts

- Hot sticky toffee pudding, toffee sauce and vanilla ice cream
- Apple crumble, served with custard or vanilla ice cream
- Chocolate and amaretto torte served with orange mascarpone
- Vanilla cheesecake, served with fresh strawberry compote
- Locally sourced cheese with oatcakes, grapes and homemade chutney

2 courses £13.95

3 courses £16.95