

mother's day menu



TREAT and

cherish



COOKHOUSE  
and PUB

# 3 COURSES for 15.99

## STARTERS

### Prawn Cocktail

With brown bloomer bread and butter.

### Calamari ±

Squid with garlic mayonnaise, sprinkled with fresh parsley.

### Smothered Chicken Bites<sup>§</sup>

Chicken, bacon and Mozzarella in a BBQ-style sauce, coated in breadcrumbs and fried. With aged cheese sauce for dipping.

### Jerk Chicken and Lime Skewers

Oven baked chicken coated in a Scotch Bonnet Chilli Jerk sauce.

### Garlic and Herb Breaded Mushrooms **V**

With a smokey BBQ dip.

### Garlic Flatbread with Cheese **V**

Freshly prepared and baked in our fired oven with melted Cheddar and Mozzarella.

## MAINS

### Smokey Paprika Chicken Breast Fillet

Marinated in smokey paprika with chips, coleslaw and salad.

Add Half Rack of Ribs **3.00** extra

### Smothered Chicken

Grilled chicken breast in BBQ sauce topped with streaky bacon, Cheddar and Mozzarella. With garlic bread, chips and salad.

### Mac 'n' Three Cheeses **V**

Macaroni with gooey mature Cheddar, Mozzarella and Italian hard cheese. With a garlic flatbread and salad.

### Baked Cod\*\*

Freshly baked cod with roasted vegetable ratatouille and mini roast potatoes.

**2.00** extra

### Sunday Roast

Choose from Lamb Shank, Beef, Turkey or Root Veg Wellington. Served with all the trimmings; roast potatoes, Yorkshire pudding, honey glazed parsnips, root veg mash, seasonal veg and gravy.

### 8oz\* Sirloin Steak

A lean steak, matured for 21 days so it's tender and full of flavour.

With peas, grilled tomato, beer battered onion rings<sup>§</sup> and chips.

Treat yourself to Rib Eye **2.00** extra

### The Ultimate Burger

Two 4oz\* burgers, streaky bacon, cheese, aged cheese sauce, tobacco onions, fried mushrooms, baconnaise and pea shoots, topped with pickled cucumber.

With chips and chunky slaw.

### The Vegan Burger **V** **VE**

With shredded BBQ topping in a Brioche-style bun with chips and salad.

## ADD A SIDE

### Halloumi Fries **V**

### Jalapeño Dippers **V**

### Sweet Potato Fries **V**

### Beer Battered Onion Rings<sup>§</sup> **V**

## DESSERTS

### Triple Chocolate Brownie **V**

With vanilla ice cream and chocolate sauce.

### Baked Vanilla Cheesecake ± **V**

With winterberry compote.

### Half Baked Cookie Dough **V**

With chocolate and caramel sauces and vanilla ice cream.

### Luxury Sticky Toffee Pudding **V**

Our improved recipe, topped with a rich toffee fudge sauce and custard.

### Salted Caramel, Brownie and Popcorn Sundae **V**

Vanilla ice cream, brownie chunks, popcorn and sticky salted caramel sauce.

\* Approximate weight uncooked \*\* May contain small bones ± May contain a mixture of squid tentacles and rings

**Key to symbols** † May contain fruit stones § Contains alcohol **V** Suitable for Vegetarians **VE** Suitable for Vegans

Don't worry, we know there are allergens in our food and drink which we need to tell you about, so please let your server know if you have a specific allergy or would like more information about our dishes. You can also visit our website for allergy and nutrition information. Due to the nature of our kitchens, we cannot guarantee that your meal will be free from any allergens including gluten. Menu descriptions may not list every individual ingredient. Management reserve the right to withdraw any offers for any selected period of time. The lowest standard menu price will be included in any deals. Deals are only available at specific times as specified in published literature. Prices are inclusive of VAT. If you choose to leave a gratuity we want you to know that this goes straight to the person serving you today, in full. All items are subject to availability. You are welcome to contact us. Write to Whitbread Group PLC, PO Box 777, Beds LU5 5XG, telephone: 0333 234 1452, email: [cookhousepub.cr@whitbread.com](mailto:cookhousepub.cr@whitbread.com)