

Mother's Day

Sunday 15th March 2026



Starters

Roasted Tomato Soup, with a warm bread roll V/VG/GFA
Chicken Liver Pâté, with toast & tomato relish GFA
Bloody Mary Prawn Cocktail, with brown bread GFA
Breaded Brie, with cranberry sauce V/GFA
Creamy Garlic Mushrooms, on toasted ciabatta V/GFA

Mains

Roast Sirloin Of Beef GFA
Roast Chicken Breast GFA
Slow Cooked Shoulder Of Lamb GFA
Butternut Squash & Lentil Wellington V/VG

all served with roast potatoes, roast carrot, roast parsnip, seasonal vegetables, cauliflower cheese, yorkshire pudding, sage & onion stuffing & gravy

Sea Bass Fillet (+£2.00 supplement)

on sautéed new potatoes, roast carrot, roast parsnip, seasonal vegetables, lemon & lime zest, sweet peppers & dill butter sauce GF

Sides (£4.50each)

Creamy Mash, Minted Garden Peas, 6 Sage & Onion Stuffing Balls,
4 Lincolnshire Sausages, Roast Potatoes

Desserts

Sticky Toffee Pudding with vanilla ice cream GFA
Mixed Berry Eton Mess GF
Biscoff Cheesecake with vanilla ice cream VGA
Vegan Salted Caramel Brownie with vegan vanilla ice cream GF

1 Course £19.95, 2 Course £25.95, 3 Course £31.95

Table Reservations Only, 2 Hour Sitting.

V/VG/GF - available upon request, please specify when ordering

