

# 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

