



Mothering Sunday Lunch

15th March 2026



(v.g) French onion soup, cheese croûte

(g) Smoked haddock scotch egg, curried mayonnaise

(g) Chicken liver parfait, toast, red onion marmalade

(g) Hot smoked salmon & prawns, cocktail sauce

(v.g) "Mushrooms on toast" brioche, mushrooms, madeira, cream, parmesan

~~~~~  
(g) Roast sirloin of beef, Yorkshire pudding & roast gravy

(g) Cod fillet, creamed leek, pea, spinach

(g) Braised shoulder of lamb, honey roast parsnip, mint salsa, lamb gravy

Slow roast belly pork, black pudding, cabbage & bacon, grain mustard sauce

(v) Filo parcel, sweet potato, spinach & goats cheese, port wine sauce

~~~

All main courses served with roast potatoes, carrots & greens

Additions for the table ~

(v.g) Cauliflower cheese £5.25

~~~~~  
(v.g) Baked chocolate chip & honeycomb cheesecake, salted caramel sauce, thick cream

(v) Warm treacle tart, vanilla custard

(v.g) Chocolate pudding, Chocolate sauce, vanilla ice cream

(v.g) Vanilla crème brûlée

(v.g) Artisan cheese selection ~ served with biscuits, celery & grapes

~~~

£43.95



***** £20.00 deposit per person required to confirm bookings *****

*****Tables are for 2 hours from booking time*****

(v) - suitable for vegetarians (g) - No ingredients containing gluten or dish can be adapted (please inform us)

If you have a food allergy or intolerance, please speak to us before ordering.

An optional 10% service charge will be added to all bills, this is discretionary so please let us know if you would prefer for it not to be included on your bill. Any gratuities you kindly leave are distributed between all staff as they work as a team.