



MOTHER'S DAY MENU 15th March 2026

On Arrival....A Flute of Fizz for all the Mums

Root Vegetable Crisps

Roasted Tomato & Charred Pepper Soup (**Vegan, GF**)

Tomato & Red Onion Salad, Pickled Red Onion, Toasted Pine Nuts & Basil (**Vegan, GF**)

Coronation Chicken Bon Bon, Curried Aioli, Cauliflower Leaf Crisps & Pickled Sultanas

Prawn, Crayfish & Smoked Salmon Marie Rose Cocktail

Melon & Parma Ham with Rocket and Parma Ham Crisps

Moules Marinere

Garlic Roasted Chicken Supreme

Roast Sirloin of Beef

Boozy Fruit & Nut Loaf (**Vegan, GF**)

Rump of Lamb (£5 supplement)

*All the above served with Smoked Cheddar Cauliflower Cheese, Roasted Potatoes,
Seasonal Greens, Yorkshire Pudding and Red Wine Gravy*

Seafood Platter

Moules Marinere served with Crusty Bread & Fries

Forest Berry & White Chocolate Chantilly Pavlova

Apple & Pear Spiced Oat Crumble

Affogato (**Vegan adaptable GF**)

Vanilla Ice Cream & Hot Raspberries (**Vegan adaptable GF**)

Vanilla Ice Cream & Salted Toffee Sauce (GF)

Selection of Cheese (GF adaptable)

2 COURSE £29

3 COURSES £34

Allergens in Brackets – 1=Celery 2=Cereals Inc Gluten
3=Crustaceans 4=Eggs 5=Fish 6=Lupin 7=Milk 8=Molluscs
9=Mustard 10=Nuts 11=Peanuts 12=Sesame Seeds 13=Soya
14=Sulphur Dioxide
Please tell us of any Dietary requirements or Allergies