



Mothering Sunday

15th March 2026

We have 2 sittings starting at 12.00pm & 3pm.
See below for further information. Advanced booking is essential.

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Fresh pea & mint soup, rustic herb croutons (ve)(gfa)

Farmhouse pâté, apricot & ginger chutney, baguette toasts (gfa)

Smoked salmon, Wasabi, black pepper, lemon wedge

Whipped goats cheese, beetroot sorbet & walnut salad, truffle honey dressing (v)(gf)

Warm garlic bruschetta, vine tomatoes, mozzarella, basil, virgin olive oil (v)

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Roast Sirloin of British beef

Roast leg of English pork & crackling

Roast breast of Turkey & stuffing

Roast Mediterranean tart (ve)

All served with a selection of seasonal vegetables, crispy Maris Piper roast potatoes, homemade Yorkshire pudding & home-style pan gravy.

Note: All roasts can be gluten free (gf) without the Yorkshire pudding & stuffing

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Spring lamb casserole with shallots, mushrooms, carrots, celery & leeks
in a mint & redcurrant gravy, spring green & roast new potatoes (gf)

Pan fried fillet of Sea Bass, prawn, saffron, lemon & pea risotto (gf)

Supreme of Hake, freshly made ratatouille, new potatoes (gf)

Spring vegetable cassoulet, new potatoes (ve)

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Sticky toffee pudding, salted caramel ice cream (gfa)

Frozen chocolate Christmas pudding ice cream “bombe”, warm brandy sauce (gf)

Trio of desserts: Chocolate truffle torte, Lemon cheesecake & Tiramisu torte

Raspberry & White chocolate pannacotta, fresh raspberries & cream (gf)

Vintage cheddar & Stilton cheeseboard, chutney & crackers (gfa)

Two courses £30 * Three courses £38

Sitting 1: Arrive at 12.00pm – Depart at 2:00pm

Sitting 2: Arrive at 3.00pm onwards

Advanced booking is essential. Contact us for details.

(v); vegetarian, (ve); vegan, (gf); gluten free, (gfa); gluten free available

All our food is cooked in a kitchen where nuts, cereals & other allergens are present.

If you have a food allergy or intolerance please let us know at the time of ordering.

Full allergen information is available on request.