



# MOTHER'S DAY

SUNDAY 30 MARCH 2025



Two Courses (Main & Dessert) – 27.50 | Starters – 7.80 | Coffee & Mints 3.50  
Under 11s - Half Price | Under 5s - Complimentary

## STARTERS

**French Onion Soup** (v) (gfo)  
*Pecorino Croute*

**Tempura Calamari**  
*Sriracha Mayo, Lime*

**Beetroot & Goat's Cheese Salad** (v) (gf)  
*Candied Walnuts, Balsamic Glaze*

**Ham Hock & Pea Terrine**  
*Granary Toast, Piccalilli*

## CARVERY SELECTION

*Enjoy our freshly carved meats and vegetarian option from the carvery*

**Roast Loin of Pork** *Crackling, Sage & Apple Stuffing*

**Roast Topside of 28-Day Aged Beef** *Red Wine Gravy, Horseradish*

**Butter bean & Sage Nut Roast** *Vegetable Gravy (ve)*

**Dill & Lemon Crusted Hake** *New Potatoes, White Wine Sauce*

*Accompaniments include Yorkshire puddings, a selection of seasonal vegetables and roasted potatoes*

## DESSERTS

**A tempting selection of mini desserts**

*including rich Chocolate Mousse, Jelly, and indulgent Banoffee Pie, alongside other favourites, finish off with a swirl from our Soft Serve Ice Cream Machine, complete with a variety of sauces*

## BEVERAGES

*Enjoy our selection of Brew Tea, including classic English, aromatic Earl Grey, delicate Green Tea, and soothing Herbal Infusions. Our coffee choices range from bold Espresso and smooth Americano to frothy Cappuccino, creamy Latte and iced coffee, complemented by the rich, full-bodied taste of Cafetière coffee. Finish your dining experience with our complimentary mints*

*(v) Suitable for Vegetarians. (ve) Suitable for Vegans. (gfo) Gluten Free Option available.*

*Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request*