



# MOTHER'S DAY

## SUNDAY 15 MARCH 2026



Two Courses (Main & Dessert) - 27.50 | Starters - 8.00 | Coffee & Mints 3.50  
Under 11s - Half Price | Under 5s - Complimentary

### STARTERS

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Minestrone soup, focaccia bread (GFO)(V)

Smoked ham & chicken terrine, homemade pesto, sourdough roll (GFO)

Tempura prawns, sweet chilli sauce, fresh lime, mixed leaves

Goats cheese & sun blush tomato tart, balsamic, rocket (V)

### CARVERY SELECTION

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

Roast topside of 28 day aged beef, red wine gravy, horseradish sauce

Roast loin of pork, crackling, apple sauce, sage & onion stuffing

Mushroom bourguignon pie & vegetarian gravy (V)

Poached haddock, lemon & dill cream sauce, new potatoes

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

### DESSERTS & CHEESES

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A tempting selection of mini desserts.....

*including rich chocolate mousse, jelly, indulgent banoffee pie, alongside other favourites, finish off with a swirl from our soft serve ice cream machine, with a variety of sauces.*

### BEVERAGES

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Our coffee selection includes bold Espresso, smooth Americano, frothy Cappuccino, and creamy Latte, alongside refreshing iced coffee. For a richer finish, enjoy our full-bodied Cafetière coffee, served tableside. A range of liqueur coffees are also available for those wishing to end their meal with something indulgent.

Choose from our Brew Tea selection, featuring classic English Breakfast, aromatic Earl Grey, delicate Green Tea, and a variety of soothing herbal infusions.

*(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.*