

Mothers Day

Leek & Potato Soup

Freshly Baked Bread Roll (v) (gf on request) (ve)

Salt & Pepper Squid

Aoli Mayonnaise

Chicken Liver Pate

Red Onion Marmalade, Brioche (gf on request)

Classic Prawn Cocktail

Baby Prawn with a Marie Rose Sauce (gf)

Wild Mushroom Vol au Vent (v)



Roast Sirloin Beef & Yorkshire Pudding

Traditionally Served with Roast Potatoes, Red Wine Jus, & Seasonal Vegetables (gf on request)

Roast Loin of Pork with Crackling

Sage Stuffing, Roast Potato, Red Wine Jus, & Seasonal Vegetables (gf on request)

Supreme of Chicken

Forestier Sauce, Bacon Sauted Potatoes, & Seasonal Vegetables (gf)

Salmon Wellington

Fillet of Salmon Set on Spinach & Cream Cheese Encased in Puff Pastry, Medley of Leek, Pea & Diced Potato with Dill Cream Sauce

Beetroot, Onion & Goat's Cheese Filo Strudel

Herb Butter & Seasonal Vegetables (v)



Warm Apple Crumble Cake Slice

Vanilla Ice Cream (v)

Orange & Passion Fruit Pavlova (v) (gf)

Custard Tart

Poached Rhubarb (v)

Chocolate Delice

Blood Orange Sorbet (v)

Ice Cream & Sorbet

(v) (gf on request) (ve on request)

Choose two scoops:

Ice Cream: Vanilla - Chocolate - Strawberry Sorbet: Lemon - Raspberry



Complimentary Coffee & Mint to Finish

Two Courses £33.50

Three Courses 40.00

Sunday 15th March 2026 - Advance Booking Required

(v) vegetarian (gf) gluten free (ve) vegan

Please make management aware of any allergies or dietary requirements. Some of our range contains nuts and other allergens; traces may be found in other products. If you have any questions about our ingredients, please ask management.

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