
MOTHERING SUNDAY 2025

TWO COURSES £28.5 THREE COURSES £36

STARTERS

Cauliflower soup, onion bhaji, curry oil, naan bread
Heritage beetroot & goats cheese salad, candied walnuts
Prawn & smoked salmon cocktail, melba toast
Cassoulet terrine, sauce gribiche, sourdough toast

ROASTS & MAINS

Local duo of beef, Yorkshire pudding, roast potatoes, red wine gravy
Pan roast chicken, apricot stuffing, roast potatoes cider gravy
Pan roast cod, crushed new potatoes, wild mushroom sauce, burnt leeks
Feta, spinach & mushroom filo tart, roast potatoes, piperade sauce*

All served with a selection of seasonal sharing vegetables

Bacon & truffle cauliflower cheese - £5 (serves 2)

PUDDING

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream
Vanilla panna cotta, rhubarb, honeycomb
Pear & blackberry crumble, chocolate cremeux
Local cheese board (£1.5 supplement)

CHILDRENS 2 COURSE £12.5

STARTERS

Cauliflower soup or homemade hummus & crudites

MAINS

Roast chicken dinner
Beef lasagne, rocket salad
Fish & chips
Tomato & parmesan pasta

PUDDING

Knickerbocker glory or Oreo & chocolate brownie sundae

Please let us know if you have any allergies or require information on any ingredients in our dishes.

*Can be made vegan on request & a vegan pudding can be arranged if desired

