

MOTHERING SUNDAY MENU



3 COURSE £55^{PP} / CHILDREN UNDER 12Y £27.50^{PP}

STARTERS

Watercress, Leek and Pea Velouté with
Crisp Spring Onions and Mint Oil (ve)

Sriracha Spiced Prawn Cocktail with Mango Salsa,
Baby Gem and Charred Lime

Asparagus, Cured Ham and Poached Egg with
Wholegrain Mustard Dressing

Warm Brie in an Almond Crumb, Glazed with Hot Honey (vg)

Venison, Pork and Pancetta Terrine with Grilled Brioche,
Fig and Honey Chutney and Parsley Jelly

MAINS

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes,
Seasonal Vegetables and Thyme Gravy

Roast of the Day with Yorkshire Pudding, Roast Potatoes,
Seasonal Vegetables and Thyme Gravy

Grilled Seabass, Gremolata Crumb, Saffron Potatoes,
Primavera Broth and Parsley Oil

Caramelised Red Onion, Mushroom and Mascarpone Tart
with Tenderstem Broccoli, Crisp Cavolo Nero and
Herb Emulsion (vg)

Grilled Fillet Steak Burger with Gruyère Cheese,
Crispy Onions and Truffle Mayo on a Brioche Bun
served with French Fries

Mexican Spicy Bean Burger with Cheese, Salsa, Avocado
and Lettuce, on a Brioche Bun served with French Fries (vg)

Battered Catch of the Day served with Chunky Cut Chips,
Peas and Tartar Sauce

DESSERTS

Vanilla Panna Cotta with White Chocolate Sauce and
Raspberry Compote

Apple Tart Tatin with Vanilla Ice Cream (ve)

Passion Fruit Delice

Cheese Platter with Crackers, Grapes, and
Seasonal Chutney (vg)

(vg) is Vegetarian and (ve) is Vegan. For Vegan or Gluten Free alternative, please request at time of booking. Tables available for 2-8 guests, larger bookings will need to enquire.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. March 2026.