

Starters

Salt & Pepper Squid with lime mayonnaise

Classic Prawn Cocktail Marie Rose sauce, iceberg lettuce, buttered granary

Homemade Carrot & Coriander Soup sourdough (*vegan, NGCI bread available*)

Goats Cheese, Honey & Walnut Salad with roasted Mediterranean vegetables & vinaigrette dressing (*vegetarian, NGCI*)

Ham Hock & Pea Terrine red onion marmalade, toasted ciabatta

Mains

Roast Turkey stuffing, bacon-wrapped chipolata, crispy roast potatoes & parsnips, cauli cheese, homemade gravy, fresh veggies & cranberry sauce

Roast Sirloin of Beef crispy roast potatoes, roast parsnips, cauli cheese, Yorkshire pudding, homemade gravy & fresh vegetables

Chestnut Roast with mushroom, cranberry & pumpkin seeds, roast potatoes, cauli cheese, parsnips, veggies, cranberry sauce & veggie gravy (*vegetarian - vegan option available*)

Baked Fillet of Salmon mustard & caper sauce, roasted new potatoes & green beans

Our Famous BBQ Ribs tender baby back pork ribs with skin-on fries, coleslaw & lashings of BBQ sauce (*NGCI*)

Desserts

Spiced Apple & Cinnamon Crumble with 'pour your own' hot custard (*NGCI*)

Lemon Posset light, zesty & fresh with shortbread biscuit & whipped cream

Fresh Strawberry Pavlova homemade meringue, whipped cream, vanilla ice cream, fresh strawberries & berry coulis

15 March 2026

Mothering Sunday

33.95 for 2 courses

38.95 for 3 courses

SEE REVERSE FOR CHILDREN'S MENU

17.95 FOR 2 COURSES

20.50 FOR 3 COURSES

Chicken, Leek & Ham Pie puff pastry top, colcannon mash & fresh vegetables

The Veggie Burger topped with melting Cheddar, mushrooms & fried onions, vegan coleslaw & skin-on fries (*vegan option available*)

Bacon Double Cheese Burger double stacked burgers, bacon & melting Cheddar & cheese sauce, burger sauce, tomato, lettuce, red onion & gherkin, coleslaw & skin-on fries (*NGCI bun available*)

Baked Field Mushroom Wellington stuffed with spinach, caramelised onions & Dijon mustard, fresh tomato sauce, roasted new potatoes & fresh vegetables (*vegan*)

Chocolate Brownie rich brownie, served warm with choccy sauce & vanilla ice cream (*NGCI*)

Biscoff Cheesecake Biscoff base with a baked coconut vegan cheesecake, Biscoff sauce, topped with a rich Biscoff topping, vegan vanilla ice cream (*vegan*)

Mango Sorbet cool, refreshing & cleansing (*vegan, NGCI*)



A discretionary 10% service charge will be added to your bill. Full allergen information is available on request. Our food is prepared in kitchens where all allergens may be present. Due to fryers & cookers being used for more than one product, there may be a possible contamination risk even if the ingredient is not present in the dish. If you have a food allergy please let us know before ordering. Where we offer items that are NGCI (Non-Gluten Containing Ingredients) we cannot guarantee that they are entirely 'gluten-free'. Adults need around 2000kcal a day.

Children's Menu

Sunday 15 March 2026

17.95 FOR 2 COURSES | 20.50 FOR 3 COURSES

Starters

Mini Nachos with tomato salsa, guacamole, sour cream & cheese (*vegetarian*)

Garlic Pizza Bread (4 slices) hand-stretched sourdough pizza bread, plant based garlic butter, mozzarella, with garlic & herb dip (*vegetarian - vegan 'mozzarella' available*)

Mini Prawn Cocktail Marie Rose sauce



Mains

Children's Roast choose from roast turkey or roast beef

Junior Burger with or without cheese on a brioche bun, served with chips & beans

BBQ Ribs sticky sauce & chips

Pasta with Tomato Sauce topped with melted cheese (*vegetarian, vegan 'mozzarella' available*)

Chicken Goujons chips & beans



Desserts

Smartie Sundae vanilla ice cream, Smarties, wafer

Choccy Brownie Sundae with choccy sauce & vanilla ice cream

Strawberry & Marshmallow Kebabs choccy dipping sauce

