

## 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

### Delicious Roasts from our Carvery:

Choose from our excellent selection of roast meats or Chestnut Roast with mushroom, cranberry & pumpkin seeds, roast potatoes, cauli cheese, parsnips, veggies, cranberry sauce & veggie gravy (*vegetarian - vegan option available*) then help yourself to our traditional Yorkshire puddings, roast potatoes & parsnips, vegetables, gravy & sauces

**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

  
**MEADE HALL**  
*at the Crown & Cushion*

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.

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*)

# 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 Carvery choose from our delicious selection of roast meats & sides from the Carvery



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

