

## 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

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 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

