

MOTHER'S DAY

*Sunday 15th March 2026
3 courses £5 per person*

STARTERS

Devon crab salad chicory, spring onion, pistachio, brown crab mayonnaise

Roasted delicia pumpkin and lentil salad tahini and herb dressing, pomegranate, red chicory (vg)

Beef carpaccio wild garlic mayonnaise, pickled mushrooms, Parmesan

Ham hock terrine cornichons, wholegrain mustard, London sourdough

Burrata roasted heritage beetroot, caramelised almond, orange and tarragon dressing (v)

MAINS

Roast sirloin of beef Yorkshire pudding, beef dripping roast potatoes, root vegetables, greens and gravy

Heritage beetroot, mushroom and walnut wellington roast potatoes, root vegetables, greens and gravy (vg)

Honey glazed roast chicken Yorkshire pudding, beef dripping roast potatoes, root vegetables, greens and gravy

Slow roasted leg of lamb Yorkshire pudding, beef dripping roast potatoes, root vegetables, greens and gravy

Pan-roasted lemon sole mussels, samphire and cream, buttered Jersey Royals

SIDES

make your meal extra special - add a few indulgent sides to share

Yorkshire pudding, stuffing, pigs in blankets, gravy 6.5

Rainbow chard toasted pine nuts (vg) 7.5

Sage & onion stuffing balls 6

Roast potatoes & gravy 6

Truffle cauliflower cheese (v) 7.5

Pigs in blankets 6

DESSERTS

Custard panna cotta Wye Valley rhubarb

Tiramisu coffee & chocolate sauce

Lemon & thyme mess lemon curd, Biscoff® crumb (v)

Chocolate fondant raspberry, whipped cream (vg)

Pitchfork cheddar quince jelly, celery, seeded crispbreads (v)