

MOTHER'S DAY

Sunday 15th March 2026

3 courses 55 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

Sage & onion stuffing balls 6

Truffle cauliflower cheese (v) 7.5

Rainbow chard toasted pine nuts (vg) 7.5

Roast potatoes & gravy 6

Pigs in blankets 6

DESSERTS

Custard panna cotta Wye Valley rhubarb

Tirami-chou 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)

v - vegetarian | vg - vegan Please let a member of the team know if you have any allergies or require nutritional information.
A discretionary service charge of 12.5% will be added to your bill.