



MOTHER' S DAY

Sunday 15th March 2026

£45



STARTERS

- Crab Cakes served with Tartar Sauce and Leaf Salad
- Burrata Caprese, Heritage Tomatoes, Basil Oil & Balsamic Glaze (GF)
- Fresh Homemade Soup of the Day (GF)
- Homemade Beef & Veal Meatballs with Tomato Sauce & melted Mozzarella
- Mango, Avocado & Smoked Chicken Salad with Sweet Chilli Sauce (GF)
- Prawn Cocktail
- Arancini Balls with Spicy Tomato Sauce (S)

MAIN COURSES

- Roast Rib-eye with Yorkshire Pudding, Roast Potatoes & Vegetables
- Sumac Turkey Kebabs with Rice and a Tomato, Onion & Rocket Salad Tzatziki (GF)
- Roasted Butterflied Leg of Lamb with Parsley Herb Stuffing
- Seared Tuna with Sweetcorn, Red Peppers & Lime Salsa (GF)
- Duo of Braised Rabbit with Bacon, Provencal Olives, Artichoke & New Potatoes (GF)
- Pan-fried Sea Bream with Garlic, Ginger, Chilli, Spring Onions, Sesame & Soya Dressing (S)
- (All the above served with Vegetables & Potatoes)***

- Vegan** Moussaka, Aubergine, Potato, Chickpeas, Lentils, Homemade Tomato Sauce & Salad
- Mixed Bean & Pulse Cassoulet (Vegan)
- Seitan Milanese, **Vegan** Meat Substitute with Vegan Pasta & Homemade Tomato Sauce
- Selection of Fresh Vegetables (Vegan)

PLEASE CHOOSE FROM OUR MAIN MENU ANY OF OUR VEGAN OR VEGETARIAN DISHES

SELECTION OF HOMEMADE DESSERTS

- Waffles with Strawberries in Balsamic
- Sticky Toffee Pudding
- Chocolate Tart with Vanilla Ice Cream
- Honey-glazed Pears with Lychee Sorbet (GF) (DF)
- Crème Brulee
- Fresh Fruit Salad

Cheeseboard 4.5 Supplement

(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free