



Mother's Day - Sunday 30th March

3 Course Set Menu £38 per head

Pre order required with £10 non-refundable deposit per person to secure booking

To start..

- Spring pea & watercress soup, parmesan croute (V, VeA)
- Smoked salmon mousse, pickled cucumber, rye toast (GFA)
- Crispy teryaki pork belly bites, plum dipping sauce, Asian slaw (GF, SESAME)
- Sundried tomato & mozzarella croquettes, mixed leaves, chipotle mayo (GF, V)



The main event...

Roasts:

- Stidolps Farm roasted leg of lamb, mint sauce (GF)
- Garlic & thyme chicken supreme, sage & onion stuffing, cranberry sauce (GF)
- Almond, walnut & mushroom roast, veggie gravy, cranberry sauce (V)

Our roasts are served with all the trimmings: roasted potatoes, parsnips, carrots, homemade gravy, Yorkshire puddings (GFA) & fresh seasonal vegetables for the table

- Miso glazed salmon fillet with honey, ginger, chilli & sesame, wild rice, pak choi, red pepper & soy dressing (GF, SESAME)
- Sage & butternut squash risotto, parmesan, truffle oil, tenderstem broccoli (V, VeA, GF)



Sweet treats...

- Kitchen cheese plate: Cheddar, Camembert, Stilton, apple, artisan crackers (V) +£5 supplement
- Rich chocolate & Baileys mousse, creme fraiche, cocoa nibs, biscotti (GFA)
- Bramley apple & mixed berry crumble, homemade vanilla ice cream or custard (GF)
- Lemon parfait, homemade shortbread (GF)
- Raspberry & white chocolate cheesecake, raspberry coulis (GF)

(V)- VEGETARIAN (VE) VEGETARIAN (N) NUTS (ALC) ALCOHOL (GF) GLUTEN FREE
PLEASE ADVISE OF ALLERGIES & DIETARY REQUIREMENTS WHEN ORDERING
A discretionary service charge of 10% will be added to your bill. All tips go directly to the team.
Thank You!



Mother's Day - Sunday 30th March

Children's Menu (up to age 12) - 3 courses - £22 per head

Pre order required with £10 non-refundable deposit per person to secure booking

To start..

- Roasted tomato soup, Rusbridge granary bread, salted butter (V, VeA)
- Stidolphins Farm sausage bites, ketchup dip (GF)
- Hummus, carrot & cucumber sticks, toasted pitta (V)
- Toasted garlic ciabatta with melted cheese (V)



The main event...

Roasts:

- Stidolphins Farm roasted leg of lamb, mint sauce (GF)
- Garlic & thyme chicken supreme, sage & onion stuffing, cranberry sauce (GF)
- Almond, walnut & mushroom roast, veggie gravy, cranberry sauce (V)

Our roasts are served with all the trimmings: roasted potatoes, parsnips & carrots, homemade gravy & Yorkshire puddings (GFA) & fresh seasonal vegetables for the table.

- Stidolphins Farm Duo of Sausages, creamy mash potato, peas, rich gravy
- Stidolphins Farm Dexter Beef Burger with cheese, skin on fries, baked beans (GFA)
- Jumbo fish fingers, skinny fries, garden peas or baked beans (GF)



Sweet treats...

- Bramley apple & mixed berry crumble, homemade vanilla ice cream or custard (GF)
- Rich chocolate brownie, homemade vanilla ice cream (GF)
- 2 scoops of homemade ice cream: vanilla, chocolate, rocky road, salted caramel, mango sorbet, lemon sorbet (GF)

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