

Mother's Day Menu

Sunday 15th March 2026 from 12noon

Nibbles

Toasted Focaccia, flavoured butter £5 vg/gf*

Marinated Cornish Olives £7 vg/gf*

Starters

Smoked Haddock Scotch Egg, lemon mayonnaise £12.50 gf/df*

Pan Seared Roe on Scallops, pea puree, crispy pancetta,
wild garlic pesto £15.50 df/gf*

Lamb, Apricot and Rose Harissa Croquette, preserved lemon
and mint tartare sauce £13.50 df/gf*

Grilled Goats Cheese, beetroot, pickled asparagus, pine nuts
and sourdough crumb £12.50 df/gf*

Artichoke and Butterbean Dip, sundried tomatoes
and toasted flatbread £10.50 vg/gf*

Main Courses

Slow Roasted Beef Feather Blade, beef and onion jus £24.50

Pan Roasted 5 Spiced Pork Tenderloin, rhubarb, soy and ginger sauce £24.50
Pan Roasted Lamb Rump, minted lamb jus £30

All of the above are served with roast potatoes, cauliflower cheese, roasted carrots,
parsnips, spring greens and a Yorkshire pudding.

Spring Green Vegetables Risotto, goats cheese, lemon and truffle oil £21 vg/gf*
Catch of the Day, crispy smash new potatoes, seasonal vegetables,
warm tartare sauce, wild garlic oil £27 df/gf*

Desserts

Chocolate and Guinness Cake, black treacle toffee sauce,
honeycomb ice cream £9.50

Elderflower and Vanilla Pannacotta, poached rhubarb, ginger crumb £9.50 gf*
Lemon and Lavender Posset, blueberry compote, lavender biscuit £9.50 gf*
Rhubarb, Cherry and Almond Crumble, cherry ice cream £9.50 gf/df/vg*
Cheese of the month £13