

MOTHERING SUNDAY LUNCH

15TH MARCH 2026

STARTERS

Garden Pea Soup

Crispy Bacon, Mint Oil

Honey Mustard Ham Hock Terrine (M, G)

Watercress Salad, Piccalilli Puree, Pickled Shallots, Sliced Gherkins, Ciabatta Toast

Atlantic Prawn Cocktail (C, F, E)

Cos Lettuce, Cucumber, Cherry Tomatoes, Brandied Marie Rose, Lemon

Veggie Mezze (D, SS, G)

Stuffed Pepper, Marinated Artichoke, Olives, Spiced Hummus, Ciabatta Toast

MAIN COURSES

Roast Scottish Rib Eye of Beef (G, D, E, CE)

Roast Potatoes, Herbed Yorkshire Pudding, Seasonal Vegetables, Chef's Pan Gravy

Bacon Wrapped Chicken Breast (G, CE, D)

Roast Potatoes, Apricot & Sage Stuffing, Seasonal Vegetables, Mushroom Chardonnay Sauce

Roast Hampshire Leg of Lamb (G, CE)

Roast Potatoes, Apricot & Sage Stuffing, Seasonal Vegetables, Roasted Garlic Jus

Chef's Fish Pie (D, F, CE)

Cheesy Mash, Seasonal Vegetables served with White Wine & Dill Cream Sauce

Spring Green Risotto (D)

Garden Pea, Asparagus & Fava Beans, Crème Fraiche, Toasted Pumpkin Seeds

DESSERTS

Caramel Sponge Pudding (D, G, E)

Served with Crème Anglaise

Carrot Cake Cheesecake (D, G, N, E)

Candied Walnut, Vanilla Cream

Layered Pavlova (D, E)

Chantilly Cream, Mango & Toasted Coconut

Fresh Fruit Salad / Various Ice Cream (D)

3 Courses £31.95

(G) Cereal Containing Gluten, (C) Crustaceans, (CE) Celery, (E) Eggs, (F) Fish, (L) Lupins, (M) Mustard, (MO) Molluscs, (N) Nuts, (P) Peanuts, (D) Milk, (S) Soya, (SS) Sesame Seeds, (SD) Sulphur Dioxide & Sulphites.

If you have any dietary requirements or need allergen advice please discuss with our team on booking.