



# Mothers Day

## LUNCH ON SUNDAY 15TH MARCH 2026

### FOR STARTER:

**Deep fried brie with cranberry & rocket salad (V)**  
(contains milk, gluten, sulphites)

**Beetroot salmon gravlax with pickled veg, chive crème fraiche, salad & croute**  
(contains fish, milk, gluten)

**Spring pea soup with mint oil, served with warm bread roll (Vegan) (GF on request)**

### FOR THE MAIN COURSE:

**Roast chicken breast with yorkshire pudding, duck roast potatoes, panache of spring vegetables & beef jus**  
(contains gluten, sulphite, egg, milk)

**Shepherd's pie with pomme puree, minted peas, panache of spring vegetables & rosemary jus**  
(contains gluten, sulphite, milk)

**Fish and chips served with mushy peas and tartar sauce (DF)**  
(contains fish, egg, gluten)

**Vegetable and bean chilli con carne with fragrant rice & tortilla chips (Vegan) (GF)**

### FOR SWEETS:

**Sticky Toffee Pudding with Vanilla Ice Cream**  
(contains egg, gluten, milk)

**Dark chocolate cheesecake served with forest berry compote and crème chantilly (Vegan) (GF)**

2 Course £27.95pp or 3 Course £34.95pp

Children under 11 at £20 for 2 Courses

£10pp deposit required to secure