



mother's day

MENU

SUNDAY 15TH MARCH 2026

THREE COURSES £37.50 / TWO COURSES £28.50

AVAILABLE FROM MIDDAY TILL 7.30PM

CHILDRENS MENU AVAILABLE TOO

£10.00 DEPOSIT PER PERSON REQUIRED

STARTERS

Roasted tomato & basil soup, cheese & oregano croute, focaccia (gfa)(vga)

Chicken liver pate, house chutney, crostinis (gfa)

Smoked salmon, pickled & roasted beetroot, dill crème fraîche, toasted oatcakes (gfa)

Lamb kofta, homemade garlic naan, Greek yoghurt, herb oil, pickled red onion, green salad

Whipped Feta, harissa roasted carrots, pomegranate, crostinis (gfa) (vga)

MAINS

Roast beef, Yorkshire pudding, roast potatoes, cauliflower cheese, roasted carrot, greens, gravy (gfa)

Roasted pork belly, stuffing, roast potatoes, cauliflower cheese, roasted carrot, greens, gravy (gf)

Roast Beef & pork belly, Yorkshire pudding, stuffing, roast potatoes, cauliflower cheese, roasted carrot, greens, gravy (gfa) **£4.00 supplement**

Chicken & chorizo ballotine wrapped in bacon, pan fried new potatoes, green beans, paprika cream (gf)

Pan fried salmon, celeriac & potato terrine, asparagus, pea purée, dill & horseradish cream sauce (gf)

Spring green risotto, Grana Padano tuille, pickled courgettes (gf) (vga)

Mushroom & nut roast, roast potatoes, greens, cauliflower cheese, roasted carrot, gravy (vg)

DESSERTS

Sticky toffee pudding, butterscotch sauce, Cheshire Farm vanilla ice cream (gf)

Raspberry & rhubarb trifle

Warm chocolate brookie, fusion of fudge brownie & cookie dough, Cheshire Farm vanilla ice cream (gf)

Aperol cheesecake, zesty orange, prosecco & Aperol gelée (gf)

Apple & blueberry almond crumble, custard (gf)