



Mother's

DAY

STARTERS

Leek, Cavolo Nero & Potato Soup, Crispy leeks, sourdough toast, olive oil **Ve Nga**

Whipped Feta, Toasted pistachios, honey, all-butter brioche croutons **V Nga**

King Prawn & Avocado Cocktail, Bloody Mary sauce, cucumber, cherry tomato, shredded gem, warm sourdough **Nga**

Buttermilk Chicken Thighs, Confit garlic mayonnaise, truffle oil, Parmesan cheese **Nga**

Halloumi Fries, Sweet chilli jam **V Nga**

Kiln Smoked Salmon Pâté, Cucumber ribbons, horseradish crème fraiche, toasted sourdough **Nga**

SIDES

Cauliflower & Tenderstem Broccoli Cheese, Cheddar cheese sauce, Barber's Cheddar cheese **V Nga 4.00**

Pigs in Blankets, Four mini Old Spot sausages, wrapped in smoked streaky bacon **3.50**

Truffle Mac 'n' Cheese, Cheddar cheese sauce, confit garlic & English garden herb crumb, truffle oil **V 4.50**

Roasted Leeks with Stilton **V Nga 4.00**

Sage, Smoked Bacon & Sausage Meat Stuffing **2.50**

Roasted Carrots, Parsnips & Red Onion **Ve Nga 3.50**

2 COURSES £28PP

3 COURSES £37PP

MAINS

6oz Wagyu Burger, Brioche bun, sticky onions, Barber's Cheddar cheese, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick-cut chips **Nga**

Add smoked streaky bacon 1.75

Traditional Fish & Chips, Koffmann's thick-cut chips, smashed peas, lemon, dill pickle, Maldon sea salt

Pan-Seared Seabass Fillet, Pressed & roasted baby potatoes, sautéed samphire, lemon & caper butter sauce, caramelised lemon **Nga**

10oz Ribeye Steak, Grass-fed, 28-day matured steak, confit garlic butter, Koffmann's thick-cut chips, onion nest, rocket & Parmesan salad **Nga +6.00**

PERFECT WITH

Beer & Beef Dripping 2.50

Béarnaise **V Nga 2.50**

Stilton & Mushroom **V Nga 2.50**

Peppercorn **V Nga 2.50**

King Oyster Mushroom Rigatoni, Confit garlic, plant-based cream cheese, cavolo nero, confit garlic crumb **Ve**

Buttermilk Chicken Milanese, Rocket & Parmesan salad, confit cherry tomatoes, basil pesto, skin-on fries, lemon

SUNDAY ROASTS

All served with beef dripping Maris Piper roast potatoes, Yorkshire pudding, roasted carrots, cavolo nero & tenderstem broccoli, rich roast gravy Nga

British Sirloin Beef, Roast parsnips, horseradish sauce

Slow-Roasted Lamb Shoulder, Buttered roasted leeks, mint sauce

Half-Roasted Chicken, Sage, smoked bacon & sausage meat stuffing

British Pork Belly, Sage, smoked bacon & sausage meat stuffing, Bramley apple sauce

Hasselback Butternut Squash, Confit garlic & English garden herb crumb **Ve**

Turn over for our indulgent desserts & digestifs...

DESSERTS

Sticky Toffee Pudding, Caramelised pecans, honeycomb ice cream **V Nga**

Lemon Meringue Tower, Sweet shortcrust pastry, lemon curd, clotted cream ice cream, torched meringue **V**

Apple Cobbler, Shortcrust pastry, Granny Smith apples, salted caramel topping & toffee pieces, salted caramel popcorn, Dulce de Leche, clotted cream ice cream **V**

Salted Caramel Blondie Cheesecake, Dulce de Leche, clotted cream ice cream **V**

Black Cherry Pie, Clotted cream ice cream, chocolate pencil **V/Vea**

Coffee crème brûlée, Maple Cinnamon pecans **V Nga**

Honeycomb Chocolate Brownie, Chocolate coated honeycomb pieces, caramel sauce, honeycomb ice cream **V Nga**

Maple & Pecan Waffle, Dulce de Leche, honeycomb ice cream **V**

Chocolate Orange Truffle, Chocolate sponge base, rich chocolate truffle, orange compote, cream filled profiterole, orange drizzle **V**

Blood Orange Sorbet **Ve Nga**

DIGESTIF

Espresso Martini, Absolut vodka, Kahlúa, espresso, **9.95**

Espresso-no Martini, Strykk Not Vanilla vodka, espresso **9.95**

Pornstar Martini, Absolut vodka, Passoã, lime purée, passionfruit purée, shot of Prosecco **9.95**

Ask our team for our full range of cocktails, indulgent liqueur coffees and non-alcoholic serves

Spicy Margarita, a margarita our favourite way - spicy! **9.25**

Elderflower Collins, Bombay Sapphire gin, lemon juice, elderflower cordial, soda **9.45**

Limoncello Spritz, Limoncello, Prosecco, lemon juice, soda **8.95**

HOT DRINKS

Our coffee is 100% rainforest alliance certified. It's bold in character with chocolatey sweet notes alongside bright citrus hints and a clean and balanced aftertaste. Please ask our team about plant-based milk alternatives and de-cafeinated hot drinks

Espresso **V/Vea** Sng 3.50 | Dbl 4.25

Cappuccino **V/Vea** 4.50

Caffè Latte **V/Vea** 4.50

Mochaccino **V/Vea** 4.50

Flat White **V/Vea** 4.50

Americano **V/Vea** 4.50

Hot Chocolate **V/Vea** 4.50

Add whipped cream and marshmallows **V** 50p

Tea **3.75** Choose from – English Breakfast **V/Vea**, Earl Grey **V/Vea**, Peppermint **Ve**, Berry Fruit **Ve** or Green Tea **Ve**

V- Suitable for vegetarians. **VE-** Suitable for vegans. **VEA-** Vegan option available upon request. **NGA-** Non-gluten option available upon request. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen information. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.