



Mother's Day Menu 2026

Sunday 15th March

Two courses £26.50 * Three courses £31.50

(GfonRQ) (V) (VEonRQ) Cream of parsnip & apple soup with homemade sourdough bread

(GFonRQ) Vietnamese-style banh mi slider – brioche bun filled with smooth chicken pate, pulled pork and pickled vegetables. Sriracha mayonnaise and lattice chips on the side

(GfonRQ) Carpaccio of beef bruschetta with capers, onions, sliced radish, rocket and horseradish crème fresh

(V) Spanakopita (Greek spinach pie) with Greek salad and tzatziki

(GfonRQ) Fried red mullet - with pea puree, Lyonnaise potatoes, crispy capers and bearnaise sauce

(GFonRQ) Roast topside of beef (served pink) served with Yorkshire pudding, roast potatoes, cauliflower cheese, carrot & swede puree, mixed seasonal vegetables and homemade stock gravy

Roast pork served with Yorkshire pudding, sage & apricot stuffing, roast potatoes, cauliflower cheese, carrot & swede puree, mixed seasonal vegetables and homemade stock gravy

(VER) Nut, fruit & herb roast with homemade vegan gravy, Yorkshire pudding, roasties and seasonal vegetables

(GfonRQ) Eastern-style slowly braised lamb tagine with apricots, piquant herbs & spices. With chickpea flatbread, tzatziki and rice pilaff

(GfonRQ) New England chowder– creamy soup with potatoes, bacon, haddock, salmon and mussels. With homemade sourdough bread, samphire and grilled scallop

(V) Wild mushroom ravioli with panzanella & buffalo mozzarella salad with truffle oil and crispy sage

(V) Caramelised banana & chocolate ganache tart with candied hazelnut and milk ice cream

(V) Pain perdu - caramelised brioche soaked in crème Anglaise with apple baked in thyme & vanilla and clotted cream

(GfonRQ) Vanilla panna cotta, cherry compote, peach sorbet and cherry pearls. Served with homemade macaroon

(GfonRQ) (V) Pistachio meringue Pavlova, Chantilly cream and strawberry compote. Dusted with powdered strawberries

(V) Lemon & raspberry cheesecake with white chocolate ice cream and chocolate curls

(VE) (GFonRQ) Maverick martini sundae - vegan vanilla 'ice cream', prosecco sorbet, passion fruit sorbet, lime granita. Garnished with fresh passion fruit

(V) – Vegetarian (VE) - Vegan (GFonRQ) - Gluten Free on Request (VER) - Vegan on Request