



Sunday 15th March 2026

Join us
for a 3 course meal

Adult - £28.00
Children - £14.00

12pm - 6pm
£5.00 per person deposit

£28.00

PER ADULT



£14.00

PER CHILD

Starters

Goats Cheese Tart
Honey Roast Fig, Red Onion
Jam & Beetroot Salad (V)

Pea, Mint and Potato Soup (V)
Crème Fraiche, Granary
Croutons

Ham Hock Terrine
Piccalilli, Rocket Leaves,
Toasted Brioche

Smoked Salmon
Avocado & Tomato Salsa,
Brown Bread

Mains

Slow Roast Brisket of Beef, Rosemary
and Garlic Lamb Shank or Garlic and
Thyme Chicken

All Served with
Bottomless Yorkshire Puddings &
Roast Potatoes
Seasonal Vegetables & Proper Gravy

Herb Crusted Salmon Fillet
Roasted Leeks, Asparagus &
Courgette, New Potatoes with White
Wine Sauce

Potato, Swede, Onion, Rosemary and
Mushroom Parcel (VEGAN)
Seasonal Vegetables & Gravy

Desserts

Red Berries Eton Mess (V) (GF)
Red Berry Compote, Meringue Pieces & Chantilly Cream

Lemon Tart (V) (N)
Lime Curd, Meringue Swirls & Raspberry Sorbet

Sticky Toffee Pudding (V)
Toffee Fudge Sauce & Madagascan Vanilla Ice Cream

White Chocolate & Honeycomb Cheesecake (V)
White Chocolate, Honeycomb Pieces & Madagascan Vanilla Ice Cream

Salted Caramel & Chocolate Cake (VEGAN)
Soy Ice Cream