



MOTHER'S DAY MENU

**3 COURSE LUNCH
£55 PER PERSON**

All Mother's receive a glass of
Simpsons Canterbury Rosé Sparkling

STARTERS

Chef's broccoli & stilton soup, warm
onion & cheese bread (C,D,G,V)

Vegan & Gluten-Free option available

Prawn & crayfish cocktail, spiced
Marie Rose sauce, granary bread &
butter (CR,D,E,G,M,P)

Breaded Sussex brie, Cumberland
sauce (D,E,G,S,V)

Duck liver parfait, plum
chutney, honey & truffle brioche
(C,D,E,G,M,P,S)

Wild mushrooms on toasted
sourdough, wild garlic pesto, whipped
tofu (G,N,SY,VG)

Ballotine of organic salmon, avocado
& wasabi, pink grapefruit & tarragon
dressing (F,M,P)

Crispy pork belly bites, burnt apple &
chilli jam, baby peppers (S)

MAIN COURSES

Roast sirloin of dry aged beef, chef's
beef gravy (C,D,E,G,S)

Roast saddle of lamb, apricot &
rosemary stuffing, red currant jus
(C,D,E,G,M,P,S)

Roast chicken breast, sage &
onion stuffed thigh, bread sauce
(C,D,E,G,M,P,S)

Vegan nut & celeriac Wellington,
peppercorn sauce (C,G,N,SY,VG)

All of the above are served with Yorkshire
pudding, cauliflower cheese, spring
cabbage, roasted heritage carrots & roast
potatoes

Fillet of stone bass, braised fennel,
saffron potato, mussel & chive
velouté (C,D,F,MO,S)

Aged 8oz rump steak burger, tomato &
bacon jam, gherkin ketchup, Monterey
Jack, potato bun, skin on fries, coleslaw
(C,D,E,G,M,P)

Shamwara spiced cauliflower steak,
harrisa yoghurt, roasted chick peas,
mango chutney (C,M,S,VG)



SIDES

Skin on French fries (V)	4
Maple roasted piccolo parsnips (D,V)	6
Roast broccoli florets, garlic butter (D,V)	6
Leek and cauliflower cheese (D,M,P,V)	7
Pigs n blankets (G,S)	7.5
Truffle & Parmesan chunky chips (D,V)	8

TERMS AND CONDITIONS

A non-refundable £10 deposit (per person) required at the time of booking along with card details to secure the reservation.

Any amendments to the table must be made 48 hours prior to your reservation.

If your table is to cancel within 48 hours then we reserve the right to charge your card for the full amount per person (£55.00).

In the event of a no show then we reserve the right to charge your card for the full amount per person (£55.00).

A discretionary service charge of 10% will be added to all tables.

We apologise for such strict terms & conditions but we must protect our business and staff that give up special days like this.

PUDDINGS

Sticky toffee pudding, toffee & pecan sauce, vanilla ice cream (D,E,N,V)

Vanilla cream filled profiteroles, hot chocolate sauce, honeycomb (D,E,G,SY,V)

Raspberry cheesecake, white chocolate, raspberry sorbet (D,E,G,SY)

Rhubarb & apple crumble, Calvados custard (G,S,VG)

Lemon Meringue roulade, Chantilly cream, ginger tuille (D,E,G,V)

English cheeseboard, Miller's crackers, chutney, fruit, pickles (C,D,G,M,P,S)

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

