



# MOTHER'S DAY MENU

**3 COURSE LUNCH  
£59.95 PER PERSON**

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

## STARTERS

Roasted tomato & red pepper soup,  
garlic croutons, basil pesto (D,G,N,S,V)  
Gluten-Free option available

King prawn cocktail, Marie rose  
sauce, granary bread & butter  
(CR,D,E,M,S)

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

Pork, leek & sage scotch egg, Chef's  
piccalilli (D,E,G,M,S)

Creamed garlic mushrooms, toasted  
sourdough, fresh tarragon (G,S,VG)

Oak smoked salmon & avocado salad,  
citrus crème fraîche, spring leaves  
(D,F,M)

Tartare of dry aged beef, straw  
potatoes, wasabi mayonnaise (E,M,S)

## MAIN COURSES

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

Roast leg of lamb, apricot & Rosemary  
stuffing, red currant jus  
(C,D,E,G,S)

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

Heritage carrot Wellington, wild  
mushroom & cider jus (G,S,SY,VG)

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

Dry aged beef burger, Monterey Jack  
cheese, gherkin ketchup, house slaw,  
French fries (C,D,E,G,S)

Miso glazed broccoli, beetroot tahini,  
curry vinaigrette, crispy onions  
(G,SS,SY,VG)

Monkfish & prawn Thai green curry,  
steamed coconut rice (CR,D,F)



## DESSERTS

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

Glazed lemon tart, raspberry sorbet  
(D,E,G)

White chocolate & rhubarb  
cheesecake, rhubarb compote  
(D,E,G)

Bramley apple crumble, vanilla  
custard (G,VG)

Baileys tiramisu (D,E,G,N,S)

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

## TERMS & CONDITIONS

A non-refundable £20 deposit (per person)  
is 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 needs to cancel, please let us  
know by 5pm on Wednesday 11th March  
2026. After this time, we reserve the right  
to charge the card, the full amount of  
£59.95 per person.

In the event of a no show then we reserve  
the right to charge your card for the full  
amount of £59.95 per person.

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.

