



MOTHER'S DAY MENU

3 COURSE LUNCH
£59.95 PER PERSON

All Mother's receive a glass of
Simpsons Canterbury Rose 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)

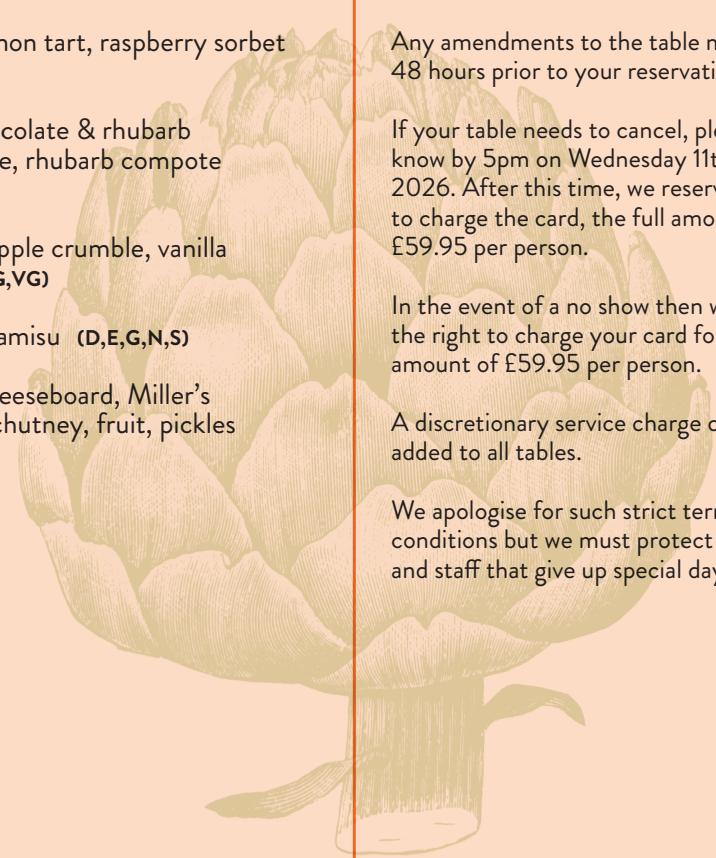
All of the above are served with Yorkshire pudding, cauliflower cheese, spring cabbage, roasted heritage carrots & roast potatoes

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)

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.

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)

