



Mother's Day 15th March 2026

Two courses £27.50
Three courses £32.50

Starters

Celeriac & Apple Soup (V) (VEonRQ) (GFonRQ) £7.50
Accompanied by toasted ciabatta

Courgette & Cheddar Fritters (V) (GFonRQ) £8.25
Courgette fritters made with Welsh mature cheddar. Served with a roasted red pepper sauce and rocket salad

King Prawn & Sweetcorn Chowder (GFonRQ) £8.50
Creamy king prawn chowder with sweetcorn, potatoes and a hint of paprika. Topped with fresh parsley and crispy bacon. Served with crusty bread

Duck Liver & Brandy Pate (GFonRQ) £8.25
Smooth duck liver pate, topped with clarified thyme butter, homemade chutney and herb crostini

Walnut, Garlic & Thyme Stuffed Mushroom (V) (VEonR) (GFonRQ) £8.25
Roasted field mushrooms stuffed with walnuts, confit garlic and fresh thyme, served with balsamic roasted cherry tomatoes and rocket salad

Mains

Roast Turkey or Roast Beef (cooked pink) (GFonRQ) £20
Served with all the traditional trimmings, mixed vegetables and delicious stock gravy

Venison Meatloaf (GFonRQ) £20.50
Venison Meatloaf wrapped in streaky bacon, served with rosemary mash, red wine sauce, sauteed kale and braised red cabbage

Roasted Cod Loin (GFonRQ) £20.50
Cod loin wrapped in serrano ham with chorizo, tomato & white bean stew, chargrilled tenderstem broccoli, chive oil, watercress and balsamic roasted cherry tomatoes

Celeriac Schnitzel (V) (VEonRQ) £20
Crispy breaded celeriac topped with brown butter & crispy capers. Served with parsley mashed potatoes, braised red cabbage and sautéed kale. (Vegan option served with roasted new potatoes and vegan coleslaw)

Homemade Puddings all £8.50

Chocolate Fondant (V)
Melt in the middle, dark chocolate fondant. Served with chocolate sauce, almond praline and milk ice cream

Chocolate & Hazelnut Crème Brulee (GFonRQ) (V)
Creamy chocolate & hazelnut crème brulee served with a Florentine biscuit

Rhubarb & Apple Crumble (V)(VEonRQ)(GFonRQ)
Apple & rhubarb compote with a crunchy almond & oat Topping and vanilla custard

Lemon Meringue Pie (V) (GFonRQ)
Lemon curd, shortcrust pastry topped with Italian meringue. Served with raspberry coulis, fresh mint and pouring cream

ICE CREAMS (GFonRQ)
(from Dairy Dreams and Cheshire Farms) Choose **3 scoops** of the following all served with a homemade Shortbread biscuit for £6.95 – 2 scoops £4.95 1 scoop £2.75_Milk (straight from the cow!) / Chocolate / Strawberry / Bubble-gum / Sicilian Lemon Sorbet/ Raspberry Ripple / Mint Chocolate Chip / Vegan Chocolate/Vegan Vanilla

(V) – Vegetarian, (VE) - Vegan, (DF) - Dairy Free, (GFonRQ) - Gluten Free upon Request, (VEonR) - Vegan upon Request