



MOTHER'S DAY
2 course £36 | 3 course £45
Sunday, March 30th, 2025
noon – 5pm

Forest Mushroom Soup. (VE)

Chapter Prawn Cocktail.

gem lettuce | Marie Rose | cheese straw

Waldorf Tart. (V).

goats cheese | grapes | walnuts | apple

Roast Chicken Croquettes.

leek puree | crispy leeks

●

Slow Cooked Cornish Lamb.

slow braised shoulder kleftiko

Roast Beef.

dry aged rump | Yorkshire pudding | shallot confit

Child's portion of Roast Beef also available.

Roast Pork.

Jimmy Butler rack | apple compote | crispy crackling

Roasted Fillet of Devon Cod.

white wine sauce | chive oil

Butternut Squash & Beetroot Wellington (V)

vegetable gravy | crispy greens

All served with roast potatoes, seasonal vegetables, and gravy.

●

Vanilla Crème Brulee. (V)

shortbread biscuit

Dark Chocolate Cheesecake. (V)

orange flavours | popping candy | Chantilly

Steamed Golden Syrup Sponge. (V)

custard

Ice Cream.

Sorbet (VE).

British & Irish Cheese. (£3.5 supplement)

choice of 3 cheeses | chutney | crackers | fruit | celery

Sides.

Cauliflower cheese. £6

Fries. £5

Yorkshire pudding. £1

Please advise any food allergies prior to ordering; note we are not an allergen-free kitchen.

12.5% discretionary service charge will be added to your bill to be shared amongst all members of staff.