

MOTHERS 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)

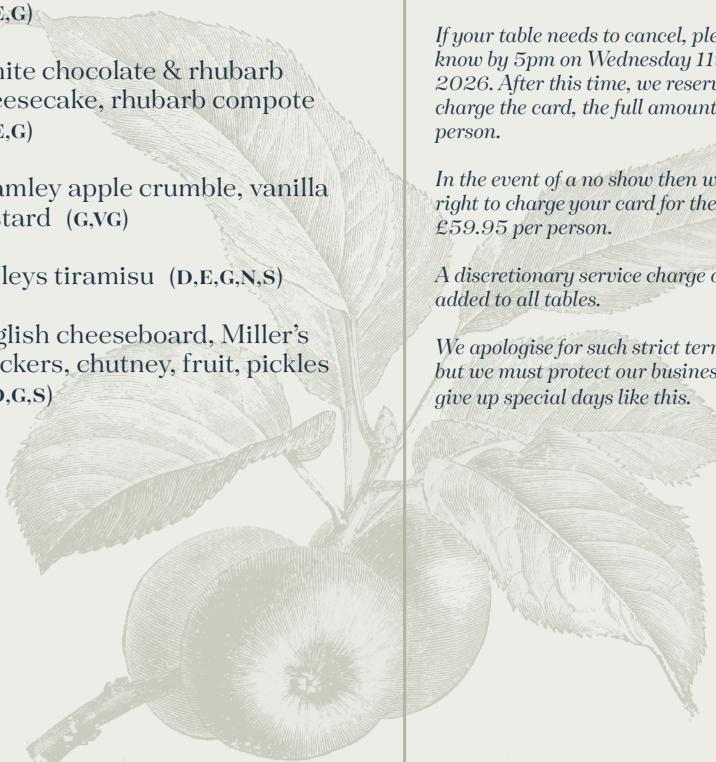
Glazed lemon tart, raspberry sorbet
(D,E,G)

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.



M G
DRINK • EAT
SLEEP