



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.

MG
DRINK • EAT
SLEEP