



## 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,G,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 (D,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