

Sunday 15th March 2026

Focaccia

Anchoiade, oil & balsamic



Leek & Potato Veloutè

with sour cream, spring onions & sour dough (v)

Home Cured Salmon

with warm potato salad, horseradish & rocket (gf)

Ibérico Ham

with melon, basil & extra virgin olive oil (gf)

Onion Tart

with shallots, chives & coarse grain mustard & herb salad (v)



Roast Leg of Spring Lamb

with Yorkshire pudding, rich pan jus

Roast Sirloin of Locally Reared Beef

with Yorkshire pudding, rich pan jus

Butter Poached Fillet of Chalk Stream Trout

with brown shrimp, crushed new potatoes, Fowey mussel broth (gf)

Spring Vegetable Risotto

with asparagus, broad beans, green beans & peas (v,gf)

All mains are served with duck fat roast potatoes & seasonal vegetables



Rhubarb Trifle

with Grenadine, raspberry & Crème Chantilly (v)

Sticky Toffee Pudding

with caramel sauce & candied pecans (v)

Bitter Chocolate Marquise

with salted caramel & white chocolate ice cream (v,gf)

Cheese & Biscuits

Cropwell Bishop Stilton with fig chutney, Lincolnshire Poacher with tomato compote, Brie de Meaux with grapes.

Thirty nine pounds & ninety five pence per person

A discretionary 10% service charge will be added to your bill, all of which goes to the staff.

MOTHER'S DAY 2026