

Mother's Day

A mother's hug lasts long after she lets go

Starters

Duck & pork liver paté

Smooth pork and duck liver pate served with toast and chutney

Crab Stack

Layers of creamy avocado and sweet crab, brightened with citrus and a hint of spice.

Mushroom tart

A savory, buttery crust layered with earthy sautéed mushrooms and creamy Stilton cheese, baked to golden perfection.

Soup

Lobster Bisque

British-caught lobster bisque, enriched with Cornish cream, a dash of brandy, and a whisper of smoked paprika. Slow-cooked for deep, briny sweetness, finished with a sprinkle of coastal herbs.

The garden

Tomato | onion | peppers | sweet corn | olives | grated carrot | pickles | feta | couscous | lettuce | Beetroot | sunflower seeds | pumpkin seeds | hemp seeds | flax seeds

Dressings: honey mustard | olive oil | balsamic vinegar | French | Caesar

Carving Station

Stuffed Squash

Roasted butternut squash filled with aromatic herb-seasoned rice, toasted sunflower seeds.

28 Days Aged top side of Beef

Succulent British-reared beef, slow-roasted to pink perfection.

Red Tractor Farm Assured leg of Pork

Tender British-reared pork, slow-roasted with crackling golden and crisp.

Free range, cage free British chicken

free-range British chicken, roasted with a fragrant crust of rosemary, thyme, and sage. Crisp skin, juicy meat, and a hint of garlic

Traditional Cottage Pie

Hearty minced beef and vegetables simmered in a rich, savory gravy, crowned with creamy mashed potatoes and baked until golden

Alfredo pasta

Silky penne tossed in a luxuriously rich Parmesan cream sauce, infused with garlic

Tomato Pasta

Al dente pasta tossed in a vibrant, garlicky tomato sauce—slow-simmered with fresh basil, a hint of chilli, and extra virgin olive oil

Accompaniment

Triple cooked Roasties

Crisp-edged, golden British roasties—fluffy inside, crackling outside. Sprinkled with sea salt and rosemary, roasted until shatteringly crisp

Creamy Mash

Velvety, cloud-like mashed potatoes whipped with lashings of British butter and double cream.

Cauliflower mornay

Tender florets of cauliflower smothered in a luxuriously creamy, mature Cheddar sauce, baked until golden and bubbling with a crisp, nutty crust.

Golden Roast Root Vegetables

Caramelized parsnips, carrots, and beetroot roasted with rosemary, thyme, and a honey-balsamic glaze. Earthy sweetness meets crispy edges and tender cores

Desserts

Selection of British Cheese & Crackers

A curated selection of British artisan cheeses—creamy Cheddar, tangy Stilton, nutty Red Leicester—paired with crisp, handcrafted crackers. Accented with fruity chutney, fresh grapes for a sweet-savory contrast.

Homemade Crumble

Sweet, tender Bramley apples layered with berries, crowned with a buttery oat crumble topping. Baked golden for caramelized edges and a gooey core—a decadent twist on the British classic, served with vanilla custard.

Royal sticky toffee

A British classic reborn: moist, date-studded sponge soaked in a luxurious toffee sauce, served warm with melting vanilla ice cream

Only
£28.95

