



# MOTHER'S DAY MENU

## APÉRITIFS

Perfect pre dinner drinks

**APEROL SPRITZ** 9

Aperol & Prosecco

**KIR PÉTILLANT** 9

Prosecco & Chambord

## STARTERS

**KING OYSTER MUSHROOM BRUSCHETTA** (V, GFO)

Mushroom fricassée, wild garlic pesto crème fraîche, shaved Parmesan, toasted almonds, sourdough

**SALMON & LEMONGRASS FISHCAKES**

Thai basil coconut emulsion, pickled fennel

**CHICKEN & APRICOT TERRINE** (GFO)

Toasted brioche, artichoke purée, herb salad

**ORANGE & SAFFRON CURED PEAR** (VG, GF)

Heritage beetroot, whipped vegan feta, smoked cashews

**GAMBAS AL AJILLO** (GFO)

Sautéed king prawns, garlic-chilli butter, tomatoes, spinach, samphire, rosemary focaccia

## SUNDAY SIDES 3 FOR 13

**CREAMY CAULIFLOWER CHEESE** (V)

**CARAMELISED SHALLOT & SAUSAGE MEAT STUFFING**

**SEASONAL VEGETABLES** (V, GF)

**THYME & SEA SALT ROAST POTATOES** (V, GF)

**YORKSHIRE PUDDINGS & MEAT GRAVY**

**BAKED GARLIC BREAD** (V)

**BEER BATTERED ONION RINGS**

**RUSTIC CHIPS**

## MAINS

**SIGNATURE PLANT-BASED BURGER** (VG)

Vegan burger, dijon aioli, char-grilled portobello mushroom, smoked applewood cheese, caramelised shallots, little gem, sautéed new potatoes, spinach, rosemary, porcini salt

**LEBANESE ARNABEET SALAD** (VG, GF)

Crispy cauliflower, chickpeas, pomegranate, red onion, laban bi khyar coconut yoghurt, sumac pistachios

**PAN-SEARED SEABASS & SALSAL ROJA** (DF, GF)

Thyme olive tapenade, charred courgette, lemon-dressed frisée salad, toasted almonds, fine beans, tomato & red pepper chilli salsa

**CURRIED CAULIFLOWER & SPINACH PIE** (VG)

Saag aloo, saffron-glazed greens, red lentil dahl, coriander

**BRITISH STEAK & ALE PIE**

Bone marrow gravy, roasted baby carrots, buttered vegetables, chips or mash

**ALE-BATTERED FISH & CHIPS**

Beer-battered sustainable fish, mushy peas, tartare sauce, rustic chips

**DRY-AGED LINCOLNSHIRE HELIBURGER**

28-day aged local beef, melted cheese, lettuce, tomato, gherkin, caramelised shallots, dijon aioli, triple-cooked chips

*We're proud to contribute £1 from every burger sold to support the Lincs & Notts Air Ambulance.*

*Since 1994, they've flown over 28,500 life-saving missions, offering pre-hospital emergency care in the East Midlands.*

## THREE COURSES 39.95

CHOOSE ANY STARTER, FOLLOWED BY A ROAST OR MAIN COURSE, THEN FINISH WITH A DESSERT

## SUNDAY ROASTS

OUR ROASTS ARE SERVED WITH Yorkshire pudding, roasties, braised red cabbage, mash, seasonal vegetables, meat stuffing & rich gravy

**GARLIC & THYME CHICKEN**

**PORK BELLY & CRACKLING**

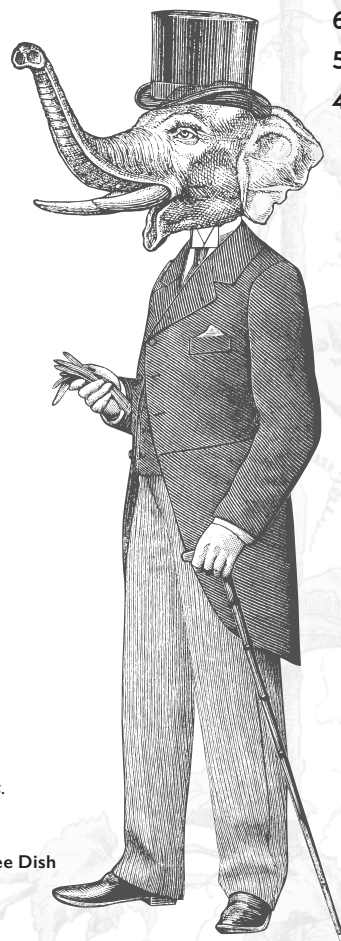
**ROAST BRITISH BEEF**

**SLOW ROASTED LAMB SHANK**

**VEGETARIAN WELLINGTON**

Vegan Option Available

6  
6  
4  
4  
5  
6  
5  
4



(V) = Vegetarian | (VG) = Vegan | (DF) = Dairy Free | (GFO) = Gluten Free Bread Available | (GF) = Gluten Free Dish

## DESSERTS

**WHITE CHOCOLATE & RASPBERRY PANNA COTTA** (GF)  
Champagne & berry compote

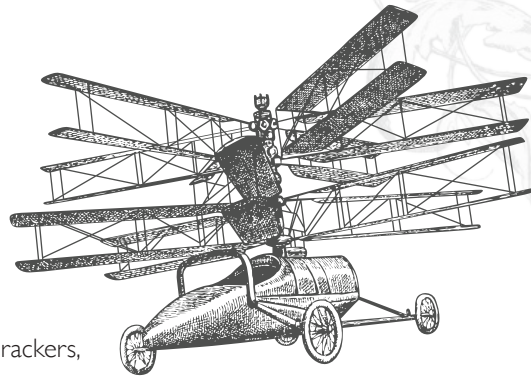
**ELDERFLOWER & LIMONCELLO POSSET** (V)  
Candied cherries & all-butter shortbread

**STICKY TOFFEE PUDDING** (V, GF)  
Honeycomb ice cream & toffee sauce

**DOUBLE CHOCOLATE BROWNIE** (VG, GF)  
Belgian chocolate sauce & vanilla ice cream

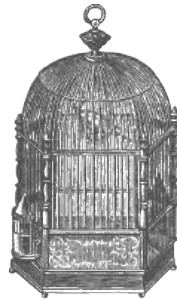
**GREAT BRITISH CHEESE BOARD**  
Popular British cheeses, apricots, toasted nuts, sourdough crackers, house pickles & chutney

**ICE CREAM SELECTION** (V, GF)  
Honeycomb, strawberry & vanilla



## COFFEES

AMERICANO	3.5
LATTE	3.9
CAPPUCCINO	3.9
FLAT WHITE	3.9
SINGLE ESPRESSO	3.5



DOUBLE ESPRESSO	3.9
MOCHA	4.5
HOT CHOCOLATE	4.5
BREAKFAST & HERBAL TEAS	3.5
IRISH COFFEE	7.1



## OUR TRUSTED LOCAL SUPPLIERS

We are committed to using high-quality seasonal ingredients, sourced responsibly and prepared with care. By working closely with trusted suppliers, we ensure every dish reflects our standards and values.

Derbyshire based Winster Foods supplies us with fresh produce, alongside carefully sourced speciality ingredients that allow us to balance regional quality with wider global flavours.

Owen Taylor & Sons, our Derbyshire butcher, since 1922 provides expertly prepared and matured beef, pork and lamb, working with trusted farms and maintaining exceptional butchery standards.

Dairy Lincs, Lincolnshire, delivers fresh milk and cream from British farms, supporting a long tradition of dairy farming while ensuring freshness and quality.

Direct Seafoods supplies premium, responsibly sourced fish and seafood, selected for quality, consistency and sustainability.

Our food is prepared to order and may contain allergens or ingredients not listed on the menu. Due to the nature of the food production environment and ongoing changes within our supply chain, we cannot guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.