

Mother's Day Lunch

Sunday 30th March 2025 served 12-3pm

We source our ingredients from carefully selected local suppliers, offering fresh and seasonal produce from all over Lincolnshire.


Starters

Cauliflower soup, truffle infused cheddar fritter, cheese scone, whipped butter VGO GFO
Chicken liver parfait, pancetta and brioche crumble, mini onion loaf, red onion marmalade GFO
Goat's cheese mousse, heritage tomato and Thai basil bruschetta, balsamic reduction, pressed beetroot V GFO
Crayfish and tiger prawn tartare, sweet chilli and lime jam, sourdough croutes GFO
Crispy tofu, wakame sesame seed salad, carrot and Kohlrabi remoulade, sweet plum sauce VG GF

Mains

Roast striploin of beef, beef dripping roast potatoes, Yorkshire pudding, sausage meat stuffing, roasted parsnips, beef gravy GFO
Roast belly pork, toffee apple puree, beef dripping roast potatoes, Yorkshire pudding, charred leeks, sausage meat stuffing, cider gravy GFO
French trimmed chicken supreme, beef dripping roast potatoes, black pudding fritter, wilted greens, wild mushroom velouté GFO
Pan fried sea bream, pressed garlic potatoes, buttered tenderstem broccoli, prawns, lemon and dill beurre blanc GF
Beetroot and spinach cream Sheese tart, herb crushed potatoes, spiced red cabbage, spinach and cream split sauce VG GF

Sides (all £4)



Honey roasted parsnips VGO GF
Buttered tenderstem broccoli VGO GF
Creamy savoy cabbage and pancetta VGO GF
Chive mashed potato VG GF
Triple cooked chips VG GF

Desserts

Blondie brownie, honeycomb and hazelnut crumb, blueberry compote, white chocolate ice cream V
Sticky toffee pudding, caramel sauce, chocolate soil, banana split ice cream V GFO
Lemon cheesecake, lemon curd, aerated white chocolate, coconut ice cream V
Chocolate truffle brownie torte, shortbread crumble, macerated strawberries, vegan strawberry ice cream VG GF
Selection of Lincolnshire cheeses, artisan crackers, red onion chutney, grapes, whipped butter V GFO

Complimentary

Choose from a pot of freshly brewed tea or freshly brewed Stokes cafetière coffee



2 courses £23

3 courses £28



(V) Vegetarian (VG) Vegan (GF) Gluten free (O) Option

Please feel free to speak to a member of staff about FOOD ALLERGENS and INTOLERANCES