



Mother's Day Lunch

available Sunday, 15th March 2026 between 12pm and 3pm

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

Starters

Leek and potato soup, warm bread roll VG GF

Atlantic prawns and smoked salmon tian, brandied Marie rose aioli, pickled cucumber, toasted brioche GFO

Chicken liver pate, bacon jam, apple purée, toasted malted bread GFO

Pan fried halloumi, sundried tomato pesto, balsamic glaze, rocket V GF

Main course

All served with seasonal vegetables and gravy

Roast leg of lamb, honey roast parsnips, roast potatoes, Yorkshire pudding, mint gravy GFO

Roast topside of beef, roast potatoes, Yorkshire pudding, sausage meat stuffing, horseradish sauce GFO

Roast pork loin, roast potatoes, sausage meat stuffing, crackling GFO

Baked salmon, celeriac dauphinoise potato, wilted kale, clam bisque GF

Baked sweet potato and creamy spinach gnocchi, rocket salad, toasted pine nuts VG GF

Sides (all £4)

Triple cooked chunky chips VG GF

Sweet potato fries VG GF

Chive mashed potato VG GF

Tenderstem broccoli VG GF

Dessert

Warm lemon and pistachio sponge, blueberry compote, clotted cream ice cream V

Matcha cheesecake, chocolate crumb, strawberry ice cream, raspberry gel V GFO

Apple and plum crumble tart, vanilla crème anglaise or clotted cream ice cream, toasted smoked almonds VG GFO

Lincolnshire cheese and biscuits, quince, onion chutney, grapes and biscuits VGO GFO

Complimentary

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

2 courses £28

3 courses £33

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

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