

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 VG 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 VGFO
- 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