



MOTHER'S DAY SET MENU

SUNDAY 15TH MARCH 2026

Three Courses £42

STARTERS

- Today's Soup** warm bread, butter
Charcuterie Plate house beer pickles
Warm Mushroom Tart hoppy mixed leaves v
House Croquettes black garlic mayo v

ROASTS

Meat roasts are served with beef fat roast potato, seasonal roots, Yorkshire pudding and ale gravy

Roast Beef *served pink*

A flavourful, tender Hereford topside from our local butcher, *Beef Olive*. We marinate it overnight with our *Chiltern Ale Mustard* and slowly roast it Sunday morning to perfect tenderness

Roast Pork

Herb-stuffed rolled pork loin & belly, also known as 'porchetta'. Served with homemade buttery apple sauce and crackling

Confit Roast Chicken Leg

Tender, 'fall-off-the bone' chicken leg from *Beef Olive*

Beer Cheese, Onion & Potato Pie v

Our handmade wellington served Sunday-style with crispy new potatoes, Yorkshire pudding, seasonal roots, buttery greens and veggie gravy

DESSERTS

Served with cream, custard or Madagascan vanilla ice cream

Apple Crumble traditional and delicious v

Bodger's Barley Wine Sticky Toffee Pudding toffee sauce v

Mash Tun Marmalade Pudding marmalade v

Imperial Stout Chocolate Pudding chocolate sauce v

Cheese Board *Ale Chutney*, celery biscuits v

A COMPLIMENTARY GLASS OF BEER, WINE OR SOFT DRINK* FOR MUM

*When she chooses our 3-course set menu. *choose from a pint of beer, a small glass of wine or any soft drinks*