



MOTHER'S DAY SET MENU

SUNDAY 15TH MARCH 2026

Three Courses £45

STARTERS

- MINI 300s OLD ALE SAUSAGE ROLLS homemade beer bacon ketchup
CHILTERN BLACK PULLED BEEF BRISKET toasted crumpet, beer pickles
SMOKED MACKEREL WALDORF celery, apple, walnut, blue cheese dressing, sourdough cracker
TODAY'S SOUP warm bread, *Crystal Malt* barley butter
LOLLIPOPS crispy beef croquettes, fire-roasted chilli mayo, pickled shallots
PUMPKIN & SAGE POTATO CROQUETTES black garlic mayonnaise v

ROASTS

High welfare, pasture fed native English meats sourced by our Block&Butcher in Wendover

ROAST NATIVE HEREFORD BEEF

Served pink with beef fat roast potato, Yorkshire pudding, seasonal roast vegetables and a rich ale gravy

ROAST PORK

Succulent pork loin & belly - also known as porchetta - stuffed with bacon & apple sausage meat.

Served with roast potato, Yorkshire pudding, seasonal roast vegetables, crackling,
apple puree and a rich ale gravy

ROAST DUCK LEG

Roast potato, Yorkshire pudding, seasonal roast vegetables and juniper & rosemary sauce

PUMPKIN & WILD MUSHROOM PITHIVIER v

Encased in golden puff pastry and served with mini roast potatoes, seasonal roast vegetables,
Yorkshire pudding and veggie sauce

DESSERTS

WARM 'SINGLE ORIGIN TANZANIAN 70%' CHOCOLATE BROWNIE chocolate sauce, sprinkle of sea salt, cream v

WARM APPLE TART toffee, crème anglaise v

ARTISAN CHEESE BOARD 300's Old Ale chutney, celery, dried fruit, biscuits

WARM PORTUGUESE CUSTARD TART v

AFFOGATO Madagascan vanilla ice cream, fresh espresso 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*