

MOTHER'S DAY

15TH MARCH 2026

2 COURSE - £38 / 3 COURSE - £44

PRE STARTERS*

FOCACCIA / today's butter (v) - 4

ITALIAN OLIVES / (gf, vg) - 4

STARTERS

SALMON & PRAWN / avocado salsa, frisse, sun dried tomato dressing, lemon, sourdough croutes (gfo)

CHICKEN LIVER PARFAIT / shallot ketchup, candied grapes, whipped butter, sourdough (gfo)

STICKY CAULIFLOWER TACOS / sriracha mayo, pomegranate and mint salad (vg, gfo)

BEEF BRISKET BON BONS / truffled honey aioli, aged parmesan

MAINS

DRY AGED ROAST RUMP OF BEEF / roasted onions (gfo)

FREE-RANGE ROAST CHICKEN / sourdough bread sauce, stuffing (gfo)

SLOWCOOKED PORK BELLY / apple sauce, stuffing (gfo)

VEG PARCEL / wood fired butternut squash, beetroot, goats cheese + kale (v)

ASH SHARING ROAST / aged rump of beef, roast chicken, pork belly, stuffing, roasted onions (gfo) (for 2) - £3 supplement per person

The above are served with Yorkshire pudding, roast potatoes, red cabbage purée, maple root veg, greens, gravy

ADD* - PIGS IN BLANKETS - 4 / STUFFING - 3 / CAULIFLOWER CHEESE (for 2) - 4.5 / GREENS - 3.5

WOOD FIRED COD / parmentier potatoes, fine beans, chorizo & white wine cream (gf)

255g DRY AGED PICANHA STEAK / truffle fries, steak garnish, peppercorn sauce or garlic butter (gf) + £4 supplement

PEA & ASPARAGUS RISOTTO / wood fired tomato, vegan feta, crispy mushroom, lemon oil, sage, Italian hard cheese (v, vgo, gf)

SIDES

CHIPS or FRIES / (gf, vg) 4

ROAST POTATOES / (gf) 3.5

TRUFFLE & PARMESAN FRIES / (gf) 6

SEASONAL GREENS / (v, vgo, gf) 3.5

MAPLE ROOT VEG MASH / (gf) 3.5

WOOD FIRED MAPLE CARROTS / (gf, vg) 4.5

PUDDINGS

STICKY TOFFEE PUDDING / salted caramel sauce, vanilla gelato

CHEESE PLATE / selection of British cheeses, grape chutney, crackers (gfo, v) £2 supplement

CHOCOLATE BROWNIE SUNDAE / chantilly cream, strawberries, honeycomb, vanilla gelato (gf)

APPLE & RHUBARB CRUMBLE / vanilla custard (vgo)

ASH.

*

v - vegetarian | vo - vegetarian option | vg - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option | Please ask the team for further allergen information | Menu may change due to product availability

A discretionary 10% service charge will be added to all tables where every penny is shared equally between the team

Not included in set menu price