



Mother's Day

Sunday 10th March 2024

Starters

Caramelised Jerusalem artichoke soup, walnut granola and pear, crusty baguette (v)

Gin cured salmon tartare, tonic jelly, avocado puree, salmon roe, red amethyst (gf)(df)

Confit Duck Hash, sage, fried hens egg, truffle oil (df)

Chicken liver pate, crispy pancetta, toasted sourdough

Cauliflower and macaroni cheese croquette, creamed leeks (v)

Mains

Roast sirloin of beef

Roast leg of lamb roasted with rosemary and garlic

Roast rolled loin of pork stuffed with apricot, shallot and sage sausage meat

Vegetarian nut roast (v)(n)

All roasts come with roast potatoes, Yorkshire pudding, seasonal vegetables, cauliflower cheese and gravy (gf)

Crispy fried soft shell crab burger, saffron aioli, gem lettuce, tomato and pickle gherkin, toasted brioche bun and rosemary fries (sh)

Cider cured sea trout, peas, roasted gem lettuce, onion velouté, anchovy mini jacket (gf)(fi)

Chicken breast, spring onion mash, braised leeks, chestnut mushroom and tarragon cream (gf)

Dauphinoise potato, caramelised onion, spinach and camembert wellington, carrot puree, stem broccoli (v)

Desserts

Passion fruit cheese cake, chocolate shavings, blood orange sorbet (v)

Apple and cherry crumble, crème anglaise (v)

Sticky toffee pudding, vanilla ice cream (v)

Chocolate brownie, chocolate sauce, honeycomb ice cream (v)

Burts blue cheese, figs, red onion marmalade, toasted sourdough and butter (v)

2 courses £32

3 courses £40