

MOTHERS DAY MENU

COCKTAILS & MOCKTAILS

Twinkle 12.50, Rhubarb Negroni 12.50

Bloody Mary 8.50, British Spritzer 8.50

Mango Fiesta 8.50, Seedlip & Pink Grapefruit 8.50

STARTERS

Cured Cornish mackerel, poached Yorkshire rhubarb, yoghurt, tarragon

Tomato braised white beans, warm baked potato mousse (v)

Corn fed chicken, carrot & savoy cabbage terrine, celeriac puree, soft herbs

Jerusalem artichoke veloute, truffled crème fraiche, artichoke crisps (v)

MAINS

Potato dumplings, poached spring vegetable broth (v)

Baked Stonebass fillet, charred asparagus, pea puree & morels

Roast lamb rump, leek & parmesan gratin, lamb fat potato

Roast free-range pork belly, confit shallots, roasted apple sauce

Roast 28 day aged Sirloin, glazed bone marrow, cauliflower cheese puree

SIDES 4.50

Green leaf salad, shallot dressing | Chips

PUDDINGS

Chocolate fondant tartlet, salted caramel ice cream

Bramley apple parfait, raisin puree, walnut crumb

Mango Bavarois, tropical fruit salad, caramelised white chocolate

Selection of British Farm-house cheese, oat cakes, crackers & chutney

2 COURSES 29.50 / 3 COURSES 32.50