

mothering sunday menu

22nd March 2020

french onion soup, gruyère croustade

chicken liver parfait, blood orange, granola, toasted sourdough

cured salmon, gin + elderflower cucumber, lemon emulsion, dill oil, red vein sorrel

ham hock terrine, piccalilli, pickled vegetables + watercress

shropshire goats curd, heritage beetroot, golden raisin + nasturtium

burrata, heritage tomato, green tomato sorbet, micro basil

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roast topside of beef, roast potatoes, seasonal vegetables, yorkshire pudding, pan jus

roast pork loin, caramelised apple purée, truffle mash potato, tender stem

pan fried chicken breast, king oyster mushroom, baby leeks, jus

newlynn pollock, purple sprouting, turnip fondants, mussel cream sauce

roast squash + goats cheese agnolotti, squash fondants, brown butter + sage

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banana toffee cheesecake, honey comb + banana ice cream

chocolate + cherry financier, cherry gel, toasted almond ice cream

honey tart, poached pear, greek yoghurt ice cream

lemon meringue pavlova, raspberry sorbet

chef's selection of 3 british cheeses, Neal Yard biscuits, chutney + celery



£30 per person

12 years and under £18.50

*all of our meats are prepared using the water bath technique and are served pink *all dishes are freshly prepared please be aware a main meal may take up to 35 minutes to cook and serve. *all of our dishes are designed to be part of a three course meal, and are made from fresh using local produce.*all of our dishes are prepared in a kitchen that handles nuts. *some of our dishes contain raw or lightly cooked eggs.