

mothering sunday menu

31st March 2019

leek + potato soup, crispy leek

chicken liver parfait, red onion marmalade, radish + toasted sourdough

maple + fennel cured salmon, soused cucumber, red onion

warm pigs head terrine, piccalilli puree, pickled vegetables, watercress

goats cheese mousse, beetroot puree, roasted beetroot, pickled beetroot

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

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

parsley crusted cod, mixed bean cassoulet

sea trout, potato pressing, baby leeks, wholegrain mustard velouté

herb gnocchi, butternut squash, goats cheese, crispy sage

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vanilla cheese cake, honey comb + blackberry ice cream

warm syrup sponge, crème anglaise

chocolate fondant, raspberry sorbet

orange marmalade pavlova

chef's selection of 3 british cheeses, oat crackers, chutney + celery



£28.50 per person

12 years and under £17.50

*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.