

Mother's Day Menu

3 Courses £28.00

Starters

Roast Butternut Squash & Fennel Soup with Toasted Pumpkin Seed & Sage Oil

Rabbit & Bacon Terrine with Homemade Brown Sauce & Toast

Heritage Tomato Salad, Burrata, French Fried Onion & Basil Pesto (v)

Soy, Mirin & Yuzu Cured Seatrout, Raddish Salad & Crisp Rice Noodles

Handmade Fish Cake with Tartare Hollandaise Sauce

Charred Hispi Cabbage, Hazelnut Romesco & Sherry Vinaigrette (ve)

Serrano Ham, Roasted Fig & Membrillo Plate

Mains

Roast Rib of Beef, Leg of Lamb, Nut Roast or Vegetable Roast

All Roasts served with Yorkshire Pudding, Roast & Mash Potato, Cauliflower Cheese & Vegetable Selection

Chicken Breast wrapped in Pancetta Stuffed with a Stilton Mousse, Potato Rosti, Roast Parsley Root, Port Glaze

Slow Roast Pork Belly, Roast Apple Mash, Butternut Squash, Curly Kale & a Red Wine Jus

Saltimbocca of Sea Bream, Crushed Potato, French Beans, Cherry Tomato & Basil Compote

Baked Salmon with a Mediterranean Crust, Ratatouille, Herb Potatoes & a Lemon & Dill Butter Sauce

Pan Seared Tempeh, Pak Choi, Hot & Sour Noodle Broth (ve)

Roast Jerusalem Artichoke, Beetroot with a Blue Cheese Risotto Cake, Rocket Leaves with a Honey & Orange Dressing (v)

Desserts

Queen of Puddings with Vanilla Ice Cream

Chocolate Brownie, Vanilla & White Chocolate Mousse

Caramelised Pear Crumble with a Toasted Almond Cream (ve)

Coconut Tart with Passion Fruit Mascarpone

Rhubarb Semi Freddo, Pistachio Ice Cream & Honeycomb

Selection of British Isle Cheese

Choice of 3 or 6 with a £3 supplement

Selection of Homemade Ice Creams & Sorbets