

Mothering Sunday Menu

Amuse bouche

Jerusalem artichoke soup, artisan bread and old spot pork butter

Starters

Slow cooked Buckmoorend farm belly of pork
sun riped pineapple, pickled cipollini onion, parsley root
or

Cured Loch-Duart salmon fillet, caviar, green herbs, crème cheese, marrow
or

Lancashire beetroot, goats milk, hazelnuts and heather honey granola

Mains

Roast dry aged Hereford fillet
beef dripping roast potatoes, root vegetables, horseradish, Yorkshire pudding
or

Pave of wild halibut, salsify, Mayan gold heritage potato
white Burgundy and clam veloute
or

Duo of British lamb
Lancashire hot pot potato, baby carrots, wild garlic, lamb gravy, golden raisins

Desserts

Sticky toffee pudding, alphonso mango, liquorice ice cream
or

Sicilian lemon meringue, yuzu gel, shortbread crumb
or

Amedei chocolate, salted caramel, biscuit, coco nib
or

British artisan cheeses (£4 extra), sourdough, water biscuit

Four course set menu 38.00 per person/ 20.00 per child

*£20 non refundable deposit per person to secure reservation
10% service charge will be added to parties of 6 or more
All gratuities and service charge go direct to the staff*