

Mothering Sunday Set Menu

Amuse bouche

Saffron spiced heritage carrot soup

Starters

Charred white asparagus, confit Copper Marans egg yolk, apple, truffle pesto

or

Beetroot and gin cured Loch Duart salmon, bitter lemon gel, malted loaf

or

Buckmoorend farm belly of pork, sun ripened pineapple, mead jus

Mains

Roast dry aged Hereford fillet beef, red wine gravy,
beef dripping roast potatoes, vegetables, Yorkshire pudding

or

Cornish Cod, Arbroth smokie sauce, pea and chervil, chive oil, savora mash

or

Pan roasted guinea fowl breast, ash baked celeriac, Jerusalem artichoke, hazelnut crumb

Desserts

Buttermilk panna cotta, forced Yorkshire rhubarb sorbet, meringue shards

or

Sticky date pudding, rum and raisin ice cream, Pedro Ximenez caramel

or

Amedei dark chocolate bar

Caramel cremeux, cocoa nib tuiles, peanut ice cream

or

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

Three course set menu 40.00 per person/ 20.00 per child

£20 non refundable deposit per person required 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

Our dishes are made on the premises and made to order

Please make us aware of any allergies and ask for further details of dishes that contain allergens