

# Mothering Sunday set Menu

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Chicken liver mini tart and beetroot tapioca cracker artisan goat cheese

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Confit sea trout, salmon caviar pearls, bronze fennel

*or*

Cauliflower and oatmilk veloute, black truffle, cheese and ham mini brioche

*or*

Buckmoorend farm belly of pork, burnt apple puree, black pudding, mead jus

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

*or*

Halibut fillet

*Roasted salsify, violeta heritage potato, fermented turnip jus, cep beurre noisette*

*or*

Guinea fowl supreme, lemon thyme emulsion, roasted leek, pommes anna chips

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Cream cheese panna cotta, red velvet cake, Amedei white chocolate sorbet

*or*

Rose and pistachio Eton mess, prosecco jelly, palm sugar meringue, blood orange

*or*

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

Three course set menu 45.00 per person/ 25.00 per child (*up to 8 year old*)

*£20 non refundable deposit per person required to secure reservation*

*10% service charge will be added*

*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*