



MOTHER'S DAY MENU

2 COURSES £27

3 COURSES £32

TEXTURES OF CAULIFLOWER
APPLE, CHEDDAR, RAISIN

DUCK LIVER PARFAIT
RHUBARB, CELERIAC REMOULADE

DILL CURED MACKEREL
CHARRED CUCUMBER, SPINACH, AIOLI

LEEK AND POTATO TART
BRAISED LEEK, POTATO TRUFFLE FOAM, ROOT VEGETABLES

LAMB RUMP
WILD GARLIC, ARTICHOKE BARIGOLE, POTATO TERRINE,
RED WINE JUS

GRILLED PLAICE
NEW POTATOES, BROWN SHRIMP BUTTER

ROAST RUBY BEEF SIRLOIN
ROAST POTATOES, YORKSHIRE PUDDING,
SEASONAL VEGETABLES

SLOW ROASTED BELLY OF PORK
CRACKLING, ROAST POTATOES, YORKSHIRE PUDDING,
SEASONAL VEGETABLES

VANILLA PANNA COTTA
PASSIONFRUIT, RUM SALSA, COCONUT ICE CREAM, PINEAPPLE CRISP

STICKY TOFFEE PUDDING
CLOTTED CREAM

CHOCOLATE DELICE
WALNUTS, ORANGE, VANILLA ICE CREAM