

MOTHER'S DAY

Sunday 30th March

2 courses 30.00 3 courses 35.00



STARTERS

Serrano Ham, Melon & Feta Salad, *olive oil and balsamic.*

Beetroot, Hazelnut and Goat's Cheese Tartlet

Gin Cured Salmon, *lemon creme fraiche, capers, pickled shallot and dill oil.*

Confit Chicken and Pistachio Terrine, *toasted brioche and apricot relish.*

MAIN DISHES

Slow Cooked Shoulder of Lamb, *dauphinoise potatoes, carrot puree, cavolo nero.*

Roast Rump of Hereford Beef, *cauliflower cheese, roast potatoes, seasonal greens, and Yorkshire pudding.*

Pan Roasted Loin of Cod, *rosti potato, creamed leeks with a chive emulsion.*

Wild Mushroom and Celeriac Wellington, *parsnip puree, crispy kale and pine nuts (ve, contains nuts).*

DESSERTS

White Chocolate and Raspberry Creme Brulee, *with shortbread.*

Traditional Lemon Tart, *mixed berries and chantilly cream.*

Sticky Toffee Pudding, *with clotted cream.*

Plate of Local Cheese, *chutney, artisan crackers, and grapes.*

Please inform a member of staff of any allergies or dietary requirements, (v) vegetarian, (ve) vegan, (gf) gluten free, (df) dairy free. All prices include VAT.