



MOTHER'S DAY MENU

3 courses £35 per person

STARTERS

Twice Baked Cheese Soufflé (V)

Rich creamy soufflé, glazed cheese crust

Wild Garlic & New Potato Soup (V)

Marinated feta & black onion seeds

Gin-Cured Salmon

Kelp gribiche, house pickles, rye toast

Chicken & Black Pudding Terrine

Toasted hazelnuts, piccalilli

Confit Duck Salad

Pomegranate, cucumber, smoked almonds, dandelion leaves

MAINS

Slow Cooked Lamb Shoulder

Spring greens, dauphinoise potato

Seared Duck Breast

Chicory, fondant potato

Fish Pie

Salmon, cod & smoked haddock

Sorrel & Kale Tagliatelle (V)

Goat's cheese, nutty pesto

ROASTS

Roast Striploin of Beef

Yorkshire pudding & red wine sauce

Roast Pork Fillet & Braised Pork Belly

Crackling, black pudding & apple sauce

Roast Chicken

Pigs in blankets, bread sauce & stuffing

Spiced Lentil & Nut Roast (VG)

Cep sauce

All served with roast potatoes & seasonal greens

DESSERTS

Chocolate Tart

Salted caramel & honeycomb ice cream

Yorkshire Rhubarb Trifle

Rum soaked parkin & toasted almonds

Lemon Posset

Raspberry & vanilla cream, cardamom shortbread

Bramley Apple Crumble

Custard

Peanut Butter Parfait

Toffee popcorn & chocolate sauce

V Vegetarian | VG Vegan

Some dishes may contain nuts, dairy, wheat or garlic traces. If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT at the current rate. Discretionary gratuity of 10% is added to the total bill.



TREAT MUM
THIS MOTHER'S DAY
