

MOTHER'S DAY REVISTED

Sunday 19th March 1-6pm - 2 Courses £18.95 – 3 Courses £22.95

STARTERS

POTAGE

summer vegetable broth, poached egg, cheese crisp, nasturtium

BEEF

pulled beef terrine, juniper, pistachio, pickled onions, field 28 garnish

HADDOCK

smoked haddock fishcake, creamed leeks, curry oil, pea shoots

DUCK

cured duck breast, asparagus & grapefruit salad, shallot & caper dressing

CAULIFLOWER

roasted cauliflower, curried cauliflower puree, pickled raisins, mature cheddar crumb

MAIN COURSE

POTATO

purple potato & smoked cheddar croquette, pea velouté, pea crumb, crispy onions

OUR SUNDAY BEST

sous vide roast beef, roast potatoes, creamy mash, roasted carrots,
seasonal greens, yorkshire pudding, cauliflower cheese, gravy

TROUT

pan fried trout, samphire, spinach, new potatoes, butter sauce

CHICKEN A LA FRANCAISE

sous vide chicken breast, braised peas, lettuce, bacon, cream & butter

LAMB

confit lamb shoulder, lamb faggot, confit tomato, wet garlic, mint pesto

DESSERTS

CHOCOLATE

dark chocolate mousse, caramelised white chocolate, boozy cherries, chocolate sorbet

ICE CREAM

a selection of ice cream

STRAWBERRY

strawberry tart, vanilla custard, mascarpone ice cream

BANANA

banana cheesecake, banana puree, caramelised banana, candied walnuts, honeycomb ice cream

CHEESE

3 specially selected cheese, biscuits, honey, chutney, quince, celery, grapes, walnuts