



Mothering Sunday 2 courses £36 / 3 courses £38
31st March

Starters

Leek & potato soup

Confit potato, compressed apple, chive oil

Swede tartare

Spring onion oil, wild nettle pesto, red vein sorrel

Salmon fishcake

Dill mayonnaise, horseradish sauce

Duck liver parfait

Orange chutney, endive, toasted brioche

Ham hock rilette

Poached egg, hollandaise, watercress, toasted sourdough

Mains

Purple sprouting broccoli

Quinoa, almonds, chicory salad

Cauliflower nut roast

Pine nut puree, kale, roasted vegetable sauce

Pan fried hake

Smoked bacon, tomato, haricot beans, sweet paprika emulsion

Slow cooked beef sirloin

Seasonal vegetable, roasted potatoes, Yorkshire puddings

Roasted chicken

Yeast crumble, salsify, baby gem lettuce, chicken fat mash potato

Desserts

Sugar baked rhubarb

Vanilla parfait, torched meringue, rhubarb sorbet

Lemon polenta cake

Lemon curd, chamomile ice cream

Bitter chocolate marquis

Vanilla cream, passion fruit sorbet

Caramelised banana crème brûlée

Pecan crumble, banana sorbet

Blood orange cheesecake

Ginger biscuit base, blood orange sorbet

We want to offer you the best service so please let us know of any dietary requirements you may have. All our menus are sample and as we source seasonal fresh ingredients, dishes may vary or change from day to day.

A discretionary service 12.5% charge is added to your final bill which is shared among all employees.