

Mother's Day Menu

Starters

Roasted butternut squash soup, goat's cheese & hazelnut crumb,
house bread & whipped butter

Chicken & brandy mousse, salted brioche croutons, crispy chicken skin &
orange braised shallot

Classic Moules Mariniere, crusty bread, garlic & herb whipped butter

Sous Vide English asparagus, citrus cured egg yolk, cream of parmesan,
sourdough crostini, confit garlic purée

Mains

Pan roasted seabass fillet, seared king scallop, celeriac purée,
sauteed edamame, smoked bacon, lemon lilliput capers & dill gremolata

Traditional Sunday roast served with braised red cabbage purée, glazed
root vegetables, Yorkshire pudding, seasonal sauteed greens & gravy

Beef Lamb Chicken Supreme Veggie/Vegan

Taste of pork: Sous Vide pork tenderloin wrapped in Parma ham,
slow braised pork shoulder croquette, house crackling, pomme anna,
rosemary compressed peach, blue cheese velouté

Tagliatelle al Pesto Genovese: Tagliatelle pasta, basil pesto,
pecorino Romano, toasted pine nuts & roasted cherry tomatoes

Desserts

Apple & rhubarb crumble, served with a choice of
custard, ice cream or clotted cream

Dark chocolate fondant, drunken raspberry, chocolate soil
& raspberry sorbet

Mini selection of cheese, house chutney, grapes, celery & biscuits

2 COURSES 31.50

3 COURSES 35.00

