

Mothering Sunday

15th March

2 course £36 3 course £40

Slots Available:

12-2.30pm / 1-3pm / 3-5pm / 3.30-5.30pm / 5.30pm / 6pm

Starters

Dill cure salmon gravadlax celeriac remoulade

Fattorie Burrata red pepper chilli jam, olives, basil, toast

Scottish prawn cocktail Marie Rose sauce, smoked paprika

Pata Negra Iberian Paleta Jamon garlic toasted sourdough

*£6 supplement

Chicken liver & foie gras parfait onion jam, toast

Datterino tomatoes whipped ricotta, pesto drizzle

Mains

Mediterranean Seabass pomme mousseline, spinach, tomato,

Roscoff onion, caper, dill velouté

Celeriac gratin apple polenta, hispi cabbage & pecan slaw, spiced pink peppercorn sauce

Braised feather blade of beef mustard mash, kale, honeyed carrots

Creeedy Carver duck breast fondant potato, celeriac puree, pan jus

*£6 supplement

Wild mushroom & spinach risotto poached hen's egg, parmesan

Cheese Burger & chips* bacon, pickles, lettuce, tomato, burger sauce, coleslaw, house baked brioche bun

Hereford beef steak mince patty, 80% chuck and 20% rib

*Double up your burger £4, add fried egg £2

Sunday Roast

Celeriac puree, gravy & Yorkshire pudding

Hereford Sirloin of beef horseradish sauce, our beef is served pink

Tamworth loin of pork apple sauce

All served at the table with:

Duck-fat roast potatoes, Norfolk carrots, braised red cabbage, kale

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis honeycomb, raspberries, salted caramel

Lou's Tiramisu

Eton Mess

Apple & rhubarb crumble vanilla custard

Affogato; 2 scoops of vanilla & espresso

Batch Farm Cheddar apricot chutney, crackers, celery & grapes

If you require any help with allergens, please ask a member of the team.

Optional 10% Service added to tables of 6+ guests. All tips & service are shared equally amongst all floor and kitchen teams.