

# Mothering Sunday

15<sup>th</sup> March

2 course £36    3 course £40

12-6pm

## Starters

**Dill cure salmon gravadlax** celeriac remoulade

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

**Scottish prawn cocktail** Marie Rose sauce, smoked paprika

**Carpaccio of Hereford beef** parmesan, capers

**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

**Creedy 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.