



Mother's Day

£35 per person

Starters

Sea trout

Cured sea trout, Horseradish yoghurt Ice cream, Dill oil, compressed Cucumber, Apple Marigold.

Soup

Minted pea & watercress soup, Crème fraiche.

Duck

Ballentine of Confit duck, Pickled Red cabbage, orange gel, Candied walnuts, Chicory leaf.

Asparagus

Asparagus, Quail egg, Broad bean asparagus puree, pecorino Foam.

Mains

Beef

Roasted top side of beef, Yorkshire pudding, seasonal greens, Roast Potatoes, Cauliflower Cheese, Honey Roast roots. Jus

Chicken

Roasted chicken, Pigs in Blankets, Sage, and cranberry Stuffing, seasonal greens, Roast Potatoes, Cauliflower Cheese, Honey Roast roots. Jus

Veggie Roast

Nut and Lentil Roast, , seasonal greens, Roast Potatoes, Cauliflower Cheese, Honey Roast roots. Jus

Salmon

Courgette and Basil puree, Olive Tomato sauce, Confit Garlic Mash, Shallot Crumb.

Desserts

Rhubarb & Raspberry

Deconstructed Cheesecake, Digestive Biscuit Sponge, Poached Rhubarb, Rhubarb gel, Raspberry sorbet.

Crumble.

Apple and pecan Crumble, Caramel apple ice cream Anglaise.

Macron,

Violet Macron, Coconut mousse, Blackberry Sorbet, Brandy snap.

Chocolate

White Chocolate anglaise mousse, Dark Chocolate orange sorbet. Orange chip, orange gel.

Cheese board

Selection of 4 local Cheese, Chutney, Grapes Celery & biscuits.

(£4.00 supplement)

Or

(£10 Extra Course)

