
Mother's Day Lunch

31 March

Sunday 12 - 3pm

STARTERS

Celeriac and truffle soup, fresh bread and butter (V)

Confit chicken terrine, pickled girolles and shallot, parsley mayonnaise and toasted sour dough

Crispy soft shell crab, mango and passion fruit salsa, coriander and lime

Smoked haddock fish cake, curried mayonnaise, baby leaf salad

ROASTS

*All roasts are served with crispy duck fat roasted fondant potato, roasted parsnip,
savoy cabbage fricasse, cauliflower gratin and Yorkshire pudding*

28 Day dry aged slow roasted beef sirloin

Suckling pork outlet and black pudding

Pan fried guinea fowl supreme

MAINS

Pan fried chalk steam trout, cauliflower macaroni and curly kale

Buttered cep mushroom pasta, spinach, poached egg and truffle (V)

DESSERTS

Classic lemon tart, vanilla ice cream(V)(N)

Cinnamon apple fritter with rum and raisin ice cream (V)(N)

Black forest chocolate pots (V)

Selection of ice cream and sorbets (V)(N)

Two courses 27.50*

Three courses 35.00*

*Included a gift for all mums

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.