

# MOTHER'S DAY SUNDAY LUNCH

3 COURSES  
£60 PER PERSON

## FOR THE TABLE

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Soda bread with whipped  
bacon butter  
£3.50

Potato and rosemary focaccia with  
rapeseed oil and maple vinegar  
£3.50

Croissant buns with roasted garlic  
£3.50

## STARTERS

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Roasted cauliflower soup with cardamom-cured egg yolk, coconut and coriander (V)

Trout pastrami with mustard gherkins, celeriac purée and soda farl

Smoked chicken and duck terrine with sorrel pesto, orange gel and frisse

Onion and beer tart with lager braised onions, maple roasted baby onions, garlic espuma, and an onion seed, cheddar and sourdough crumb (V)

## ROASTS & MAIN COURSES

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Roast sirloin of beef

Pan roasted chicken breast

Slow cooked pork belly

**All of the above are served with garlic and thyme roasted potatoes, roasted carrots, savoy cabbage, cauliflower cheese and a Yorkshire pudding**

Pan roasted cod with ancho dust, chorizo white bean stew, and a crayfish and sweetcorn dressing

Wild mushroom ravioli with dill seed granola and tarragon (V)

## DESSERTS

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Blood orange panna cotta with honey and greek yogurt mousse, Italian almond biscuit and blood orange sorbet (N)

Coffee baked alaska with milk ice cream, chocolate and almond sponge, coffee parfait and torched Italian merigune (N) (V)

Rhubarb and custard with a custard biscuit and candied rhubarb (V)

Selection of cheeses with thyme crackers and apple ketchup (£5.00 supplement)

## TO FINISH

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Viennetta affogato  
£6.50

Cornet with whipped ganache  
£3.50

Hand cast chocolates  
£3.00

(N) Contains nuts (V) Vegetarian (DF) Dairy free  
For those with specific allergens that would like to know more about the dishes on our menus,  
please ask a member of our team who will be glad to assist.  
All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.