

Mothers day

March 31 - 3 course - £32.50

Starters

Parsnip + apple soup (v) (GFO)

Chicken liver parfait, chicken skin butter, fig ketchup, sourdough croute, candied pistachio (GFO)

Beetroot cured salmon, apple + celeriac petit salad, cucumber mousse, sesame cracker (GFO)

Grilled asparagus, poached duck egg, truffled hollandaise, aged parmesan (v) (GF)

Buffalo mozzarella, prosciutto di Parma, blood orange, mint, molasses, hazelnut (GF)

Mains

Slow-cooked Sirloin of Beef, Yorkshire pudding, all the trimmings (GFO)

Roast Free range chicken, Yorkshire pudding, sage stuffing, all the trimmings (GFO)

Roast parsnip + taleggio tart, Yorkshire pudding, all the trimmings (v)

Baked Salmon fillet, tomato + shellfish gnocchi, spinach, burnt lemon

Pan-fried sea bass, smoked pomme puree, pea + pancetta fricassee, white wine cream (GF)

Aubergine, red pepper + goats cheese terrine, parmentier potato, rocket, pistou (v) (GF)

Gammon Pave, rosti potato, honey parsnips, kale, mustard + cider cream, carrot crisps (GFO)

Puds

Lemon tart, raspberry sorbet

Black forest chocolate torte, pistachio crumb

Cheese selection + £2 (GFO)

Rhubarb bread + butter pudding, vanilla bean ice cream, toasted almonds