



MOTHER'S DAY MENU 2018

Starters

Dorset crab, pickled fennel, crème fraiche & rye bread crisps

Wye Valley Asparagus, cucumber, kohlrabi & orange

Burrata, broad beans, peas, pomegranate & mint

Yellow fin tuna tartare, citrus dressing, rice crackers

Cold roasted pork belly, grilled fennel, cider apples & Cumberland dressing

Main Courses

Roasted duck breast, romesco, king cabbage, wild garlic & smoked almonds

Roasted beef sirloin, Yorkshire pudding & all the trimmings

Cornish cod, creamed potato, lemon caper sauce

Grilled Loch Var salmon chop, asparagus & lemon relish

Baked heritage carrots & fennel, puffed wild rice, seeds & soy yoghurt

Desserts

Apple tarte tatin, vanilla ice cream (for two)

Glazed lemon tart, crème fraiche

Chocolate tart, salted caramel & honeycomb

Pineapple carpaccio, toasted coconut, passionfruit & lemon balm

Yorkshire rhubarb trifle, rum soaked parkin & toasted almond

Three courses for £55

Please be aware that any alcoholic drink will be available from 12pm