

Mothers

day

Starters

Homemade soup of the day | fresh warm breads | butter barrels

Chicken liver pâté | toasted brioche | fruit chutney | baby leaf

Panko breaded courgette and sweetcorn fritter | tomato fondue | basil oil

Baby leek, spinach and sage risotto | parmesan tuile | toasted pine-nuts

Salted cod ball | lemon and dill aioli | pea shoot and cucumber salad

Main Courses

All served with roasted baby new potatoes and sautéed green vegetables

Local pork and leek sausages | apple and vanilla mash | onion gravy

Vegetable and chickpea tagine | lemon infused giant cous-cous

Baked butterfly mackerel | salted almond butter | charred radicchio

Pan roasted chicken breast | sage, onion and sausage meat stuffing | chipolata | thyme infused gravy

Beer battered lemon sole goujons | tartare sauce | lemon | pea shoots

Pan fried minute steak | wilted baby spinach and wild mushroom sauce

Desserts

Warm sticky toffee sponge | date purée | candied pecans | vanilla ice-cream

Cheddar and stilton cheeseboard | dried fruits | mixed nuts | chutney | crackers | butter

Poached mixed fruits | candied orange | orange sorbet | sweet red wine syrup

Dark chocolate pot | baileys cream | fudge | chocolate wafer curls

Glazed lemon tart | lemon sorbet | lemon curd gel | mint sugar shard

Two Courses £22.00 | Three Courses £27.00

Non-refundable deposit of £5 per person required for all bookings