

## Mothers Day Menu

2 Courses £35

3 Courses £42

### Starters

#### Sundried Tomato & Charred Red Pepper Soup (V)

basil & tomato bruschetta | basil crème fraiche | cheddar crisp

#### Ham Hock Terrine

sourdough | piccalilli gel | pickled shallot rings | micro salad

#### Mussels & Leeks

chorizo | roast garlic | chives | focaccia

#### Roasted Beetroot & Whipped Feta (V)

dill | pistachio | hot honey | pomegranates

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### Main Course

#### Sirloin Of Beef

duck fat potatoes | pomme puree | creamed sprouts & leeks | roast carrot | yorkshire pudding | red wine jus

#### Wild Mushroom Gnocchi (V)

asparagus | garlic & goats cheese velouté | spinach | pine nuts | herb crumb

#### Pork Belly

braised red cabbage | cider & mustard velouté | carrot puree | celeriac remoulade

#### Salmon Fillet

pommes anna | hollandaise | crispy leeks | leek fondants

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### Desserts

#### Sticky Toffee Pudding

salted caramel | vanilla ice cream | honeycomb

#### Chocolate Mousse

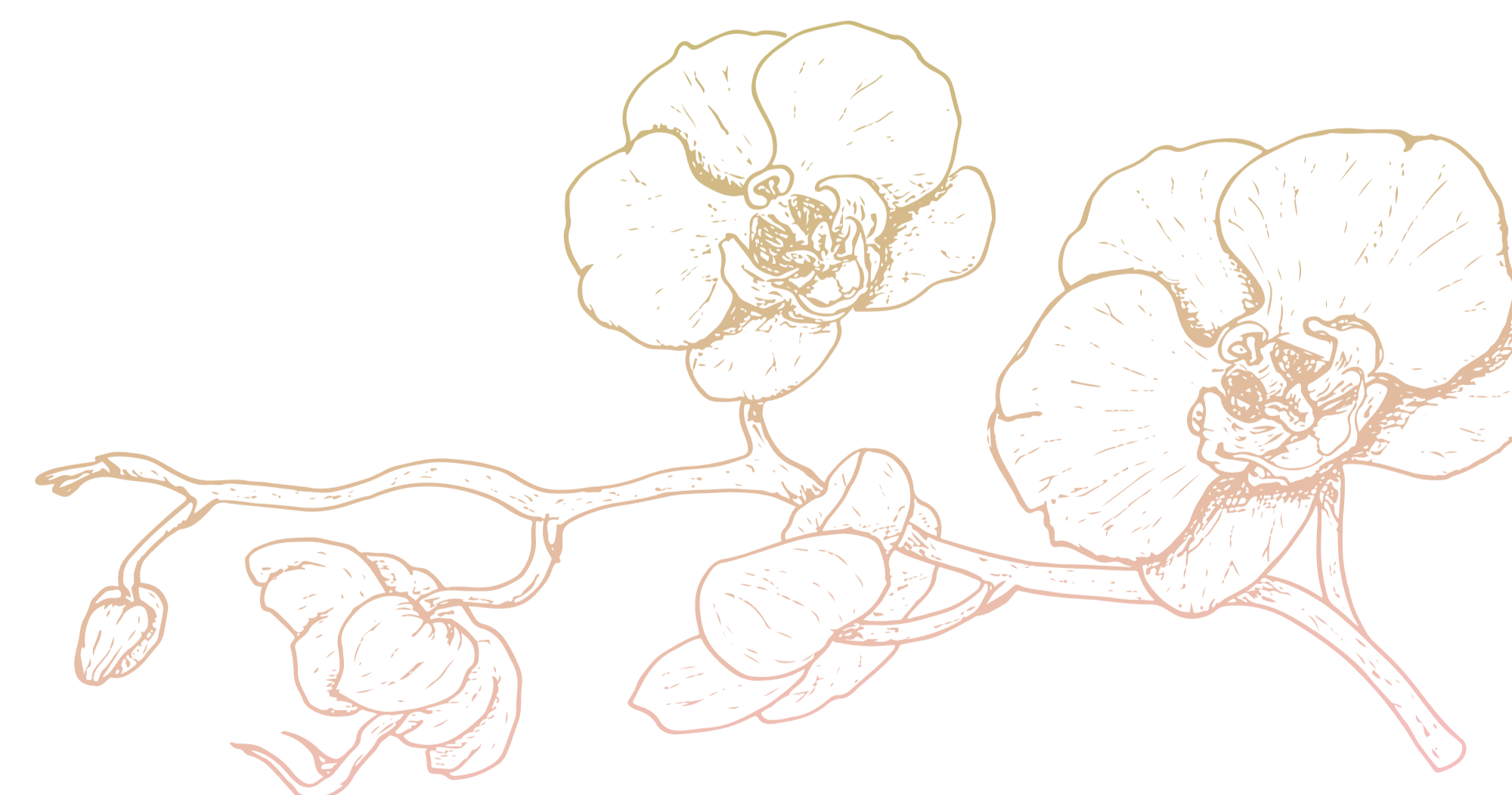
espresso crumb | candied pistachio | blueberries

#### Burnt Honey Crème Brûlée

raspberry gel | vanilla crumb

#### Lemon Curd Tart

orange segments | vanilla | lime mascarpone



#### ALLERGIES & DIETARY REQUIREMENTS

Please inform your server of any allergies or dietary requirements when placing your order, or when making your booking.

While every care is taken to avoid allergens, it is not possible to guarantee 100% that there will be no cross contamination.

Not all allergens are listed on the menu - please ask for our Allergens Folder for full Allergen Information on each dish.