



MOTHERING SUNDAY LUNCH MENU

NIBBLES

Homemade sharing brioche - whipped butter	8.5
Marinated olives - fresh lemon, olive oil	6
Smokehouse nuts	4

STARTERS

- Ham hock terrine** - piccalilli, fermented rhubarb, blackberry, rye bread
- Whipped goats cheese** - beetroot ketchup, pickles, candied walnut
- Leek and potato soup** - rye bread, herb oil
- Cured salmon** - compressed kiwi, coriander pesto, black pepper labneh, raita gazpacho

MAINS

- Local roasted beef** - roast potatoes, yorkshire pudding, seasonal vegetables, red wine sauce
- Roasted pork shoulder** - roast potatoes, yorkshire pudding, seasonal vegetables, red wine sauce
- Vegetable pithivier** - roast potatoes, seasonal vegetables, carrot and swede purée
- Whole lemon sole** - caper and brown shrimp butter, fries

DESSERTS

- Sticky toffee** - brandy snap, clotted cream ganache, brown sugar ice cream
- Chocolate crèmeux** - hazelnut, chocolate rocks, vanilla ice cream
- Frangipane** - miso bakewell, lemon, apple, salted whisky ice cream, lemon balm
- Local cheeses** - chutney, artisan biscuits (please ask for the Cheese Menu)

£34 for 2 courses, £42 for 3 courses

Coffee - with Chef's selection of petit fours 6.95

We prepare and cook all ingredients in our kitchen. We do our utmost to ensure our ingredients are kept separate, but this cannot be guaranteed. Please advise your server when ordering your meal of any known allergies so that we may guide your choice. Please note that a 10% discretionary charge is added to your bill

Coffee or Tea - 4.50

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