



Mothering Sunday Menu

Served 12:30 - 8:00 p.m

Two Courses £23.95 / Three Courses £27.95

To Begin

Organic Vegetable Soup of the Day (v)

Confit Chicken Salad, Crisp Egg, Pancetta, Green Goddess Dressing

Chicken Liver and Foie Gras Parfait, Garden Rhubarb Chutney, Brioche

Stranford Lough Mussels, Chorizo, Cider, Leek, Mustard

Salt Cod Fishcake, Smoked Mackerel Mousse, Avocado, Pickled Cucumber, Oyster Emulsion

Roast Squash, Salt Baked Celeriac, Goats Cheese Beignet, Crisp Kale, Beetroot Foam (v)

All Starters served with a homemade bread selection, aged balsamic vinegar, rock salt and olive oil

To Follow

Aged Hereford Sirloin, Champ Potatoes, Bourginion Sauce, Yorkshire Puddings

Glyn Valley Chicken Breast, Potato Gnocchi, Asparagus, Truffle

Roast Lamb Leg, Pea, Sundried Tomato, Rosemary, Creamed Potatoes, Olive Powder

Braised Beef Feather Blade, Carrot Anise Puree, Roast Shallot, Crisp Potato

Cod Fillet, Clams, Dill, Fennel, Brandad Sauce

Risotto Carbonara, Calva Nero, Nettle Puree, Squash, Rocket, Cured Egg Yolk, Parmesan

Special – Available on the Day

All main courses served with seasonal vegetables and potatoes-please ask your server of the choice this evening

To Finish

Sticky Toffee Pudding, PX Raisin, Toffee Sauce, Vanilla Ice Cream

Passion Fruit Pavlova, Mango, Lime, Saffron, Mint

Chocolate Cremaux, Pistachio, Raspberry

Treacle Tart, Apricots, Strawberry, Hazelnut

Ice Creams or Sorbet, Brandy Snap

Cheese, House Crackers, Grapes, House Chutney - **£3.50 Supplement**

Fresh Brewed Coffee and Tea £2.95