

MOTHER'S DAY 2022

TO START

Torched Courgette & Heritage Tomato Soup Vv

Smoked Duck Breast, lightly pickled fennel, charred orange, spinach

Sous Vide Red Mullet, beetroot salsa, candied fennel

Cauliflower & Polenta Bakes, pistachio & olive tapenade **Vv**

MAIN COURSE

Roast Leg of Lamb, minted new potatoes, roasted root vegetables, spring greens, mint jelly **Gf**

Lemon & Thyme Roasted Poussin, roast potatoes, root vegetables, spring greens, thyme jus **Gf**

Spinach & Wild Mushroom Ravioli, toasted pinenuts, wild garlic foam, truffle oil **V**

Pan Seared Trout, pickled cauliflower, charred broccoli, pomme purée, clam & cockle meat

DESSERT

Lemon Tart, fresh raspberries **V**

Warm Chocolate Fondant, salted caramel popcorn, vanilla foam **V**

Berry Mille-Feuille, basil infused berries, white chocolate ganache, sweet puff pastry **V**

Cheese & Biscuits, selection of local cheese, quince jelly, crackers
£2.50 Supplement

SIDE DISHES

Cauliflower Cheese V £4.50

Spring Greens V £4.00

TWO COURSES - £21.95 · THREE COURSES - £26.95

P Pescatarian · **V** Vegetarian · **Vv** Vegan · **Gf** Gluten-Free · **Df** Dairy Free

Please advise us of any allergies, intolerances, or other dietary requirements. Some of our dishes can be modified to be suitable for Vegan/GlutenFree/Dairy Free requirements, please ask your server. We cannot guarantee the absence of nuts in any of our dishes. A discretionary 12% service charge will be added to your bill, which is distributed amongst all staff working today, including the kitchen and BoH team. VAT is included in all prices.