

# 1539

## MOTHERING SUNDAY MENU

Sunday 31<sup>st</sup> March 2019 | £29.50 per person

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### WHILE YOU WAIT

Mixed Olives £3.25

Artisan Breads | garden herb oil, balsamic vinegar £3.45

### STARTERS

Scorched Tomato & Coriander Soup (V) | gruyere cheese crouton

Charred Tenderstem Broccoli (V) | soft poached hens egg, parmesan crumb, shaved parmesan

Mackerel | mackerel pate, cured mackerel, kohlrabi, apple, sorrel emulsion

Ham Hock Bon Bons | celeriac remoulade, smoked salt crostini

Confit Belly Pork Terrine | sticky apricots, shallot salad

### MAINS

Roast Dry Aged Welsh Sirloin of Beef | Yorkshire pudding, roast potatoes, vegetables

Breast of Chicken | crispy leg, creamed savoy cabbage, thyme & garlic braised potato

Pan Fried Sea Bass | creamed potato, leek veloute, scorched baby leeks

Fillet of Salmon | pearl barley casserole, pickled cockles, langoustine bisque

Pea & Collier's Cheddar Arancini (V) | wilted greens, tomato shallot salsa

### DESSERTS

Dark Chocolate Tart | coconut & pistachio crumble, raspberry sorbet

Vanilla Panna Cotta | honey cake, bee pollen

Sticky Toffee Pudding | toffee sauce, salted caramel ice cream

Strawberry Gateau | balsamic strawberries, crisp meringue

### THE CHEESE TROLLEY

Local, British & Continental Cheese Selection | chutney, grapes, celery, damsel crackers

2 pieces £6.50 | 3 pieces £9.50 | 5 pieces £11.50

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.