

## Mother`s Day Set Menu

### Starter

Home cured **salmon** gravlax with treacle soda bread, pickled cucumber and a honey mustard and dill dressing

Cream of cauliflower **soup** with bacon crumb, cheese and bread

Venison **croquettes**, Cumberland sauce and spiced apple

Baked **mushroom** filled with goats cheese and served with charred foccacia

### Mains

Roast sirloin of **beef** with garlic and thyme roast potatoes, Yorkshire pudding, seasonal vegetables, cauliflower puree and gravy

Fillets of fresh **sole** with a potted shrimp butter, new potatoes and vegetables

Slow cooked shoulder of **lamb**, mint pesto, glazed carrots, pickled cabbage and mashed potato

Roasted belly of **pork** with garlic and thyme roast potatoes, Yorkshire pudding, seasonal vegetables, cauliflower puree and gravy

Truffle mushroom **mac`n`cheese** with a green salad

### Dessert

Selection of English **cheeses** with artisan biscuits, grapes, celery, quince jelly

Fruit **crumble**, crème anglaise

Chocolate **brownie**, chocolate fudge sauce and ice cream

Lemon **cheesecake** with marinated blood oranges

Homemade **ice cream** and **sorbet**

3 courses £32

2 courses £26.50

Please Note: All our dishes are freshly made to order using locally sourced produce, so please allow adequate time for our chefs to prepare your meal ...  
Good things come to those who wait!