

MOTHER'S DAY

STARTERS

Chicken liver and foie gras ganache, figs, red wine reduction and grilled onion sourdough

Soy glazed mackerel, sea leaves, beetroot, horseradish and caper dressing

Smoked guinea fowl terrine, piccalilli, pistachio and red radish

Colston Basset blue cheese nugget, spring potato salad, asparagus and Choron espuma

Earl Grey hot smoked salmon, caviar, pickled cucumber, crème fraiche and fennel cracker

MAIN COURSES

Roasted forerib of Torre Meadow beef with Yorkshire pudding

Rump of lamb with a port and mint jus

Roasted loin of Cherry Orchard pork with apple compote and crackling

(All roasts are served with roasted potatoes and market vegetables)

Fillet of sea bass, saffron potatoes, leek velouté, baby artichokes, spinach and monk's beard

Caramelised onion gnocchi, pea velouté, crispy shallots, truffle and mozzarella

DESSERTS

Forced Yorkshire rhubarb crème brûlée, amaretti biscuit and a mascarpone and rhubarb ice cream

Milk chocolate and coconut parfait, cocoa tuille and an exotic fruit salsa

Lemon tart, macerated raspberries, dark sugar meringues and a poppy seed sherbet

Dark chocolate and mint cremeux, white chocolate aero, shortbread and yoghurt

Selection of cheeses with flavoured wafers, celery, grapes and chutney

Coffee and chocolates

£45 per person

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

*"All you need is love.
But a little chocolate now and then doesn't hurt"*
CHARLES M. SCHULZ