

**Sunday 30<sup>th</sup> March 2025**

**Focaccia**

Anchoïade, balsamic, butter



**Butternut Squash**

coconut & chilli velouté, warm bread (v)

**Beef Shin Rilette**

horseradish cream, parsnip crisp (gf)

**Thai Infused Fishcakes**

roasted red pepper emulsion, pickled cucumber

**Pea Pannacotta**

pea puree, petit pois, minted pearl onions (v,gf)



**Roast Leg of Spring Lamb**

with Yorkshire pudding, rich pan jus

**Roast Sirloin of Locally Reared Beef**

with Yorkshire pudding, rich pan jus

**Pan Seared Sea Bass**

tartare potatoes, confit fennel and mussel & clam beurre blanc (gf)

**Wild Mushroom & Asparagus Risotto**

pickled red onion, poached egg, truffle oil (v,gf)

All mains are served with duck fat roast potatoes & seasonal vegetables



**Vanilla Crème Brûlée**

home made shortbread (v)

**Triple Chocolate Brownie Ganache**

chocolate paint, chocolate soil, vanilla ice cream (v)

**Homemade Lemon Tart**

raspberry sorbet, raspberry coulis (v)

**Sticky Toffee Pudding**

butterscotch crème anglaise, candied walnuts (v)

**Thirty Five pounds per person**

A discretionary 10% service charge will be added to your bill,  
all of which goes to the staff.

MOTHER'S DAY 2025