

Mother's day menu 2018

2 courses 23.50 – 3 courses 28.50

Starters

Creamed white onion & cider soup
crispy air-dried ham & slow cooked egg

Potted confit rabbit
carrot top, dandelion & pickled carrot salad, toasted sourdough

Citrus cured grilled mackerel
beetroot relish, horseradish cream

Wild mushroom lasagne
scented with white truffle on a bed of wild rocket

Mains

Roast topside of beef served pink, Yorkshire pudding,
roasted parsnips, glazed carrots, Spring greens, roast potatoes & proper gravy

Slow cooked shoulder of Cumbrian fell bred lamb
green beans with confit shallots & parmesan crumb, celeriac & parsley mash, lamb Jus

Butter poached supreme of chicken
seared gem lettuce, soft herb gnocchi, caramelised chicken liver & hazelnut jus

Pan fried fillet of seabass
sautéed wild mushrooms, pickled apple, wilted spinach, roasted squash puree

Pithivier of hay baked celeriac
wilted spinach, celeriac puree, curd cheese sauce

Desserts

Lemon verbena scented posset
poached rhubarb, spiced honey & oat granola

Prune & ginger sticky toffee pudding
toffee sauce & double Jersey ice-cream

Chilled chocolate fondant
served with a raspberry & sorrel sorbet

Caramelised banana, peanut & white chocolate bread pudding
salted caramel Ice cream