



MOTHERING SUNDAY

From 12pm

STARTERS

PRAWN, AVOCADO & LIME ON RYE BREAD Sweet Pickled Cucumber

HAZELNUT CRUSTED FLAT CAPPER BRIE Truffle & Honey Dressing

STICKY BELLY PORK CROQUETTE Spiced Pear Ketchup

SWEET POTATO VELOUTÉ Crème Fraîche, Chorizo Crumb

SALMON & SMOKED SALMON FISHCAKE Spinach, Lemon, Chive Butter

MAINS

ROAST SIRLOIN OF SALT AGED BEEF Yorkshire Pudding, Proper Gravy

ROAST FILLET OF COD Mussel, Leeks, Champagne Butter Sauce

SLOW COOKED SHOULDER OF LAMB Herb Pomme Purée, Mint Gel, Rosemary Gravy

POT ROAST YORKSHIRE CHICKEN CHASSEUR Fondant Potato, Baby Onions, Tarragon

SHALLOT TARTE TATIN Goats' Cheese, Candied Walnuts, Cider Caramel

PROVENANCE FISH PIE Topped with Cheddar Mashed Potato, Shellfish Bisque

All main courses are served with a selection of Seasonal Vegetables & Roast Potatoes

PUDDINGS

APPLE & PEAR CRUMBLE Vanilla Custard

ORANGE PANNA COTTA Poached Yorkshire Rhubarb, Stem Ginger Shortbread

LEMON TART Raspberry Sorbet, Pistachio Tuile

A SELECTION OF FINE CHEESE Biscuits, Celery, Chutney, Grapes

STICKY TOFFEE PUDDING Toffee Sauce, Vanilla Ice Cream

Two Courses £24.95
Three Courses £29.95

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes,
please ask a member of our team. Full payment is required at time of booking.