



# 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.