

Mothering Sunday Lunch

three courses £30

rolled terrine of confit chicken, ham hock and foie gras, green beans, pickled mushrooms, piccalilli

home cured salmon gravadlax, beetroot, orange caviar, horseradish cream

leek and potato soup, truffled potato salad

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braised shin of beef, pomme puree, spinach, wild mushrooms, crispy pancetta, red wine jus

roast fillet of ling, wild garlic & broad bean risotto, fish velouté

an open lasagne of broccoli, violet artichokes, baby onions, parmesan cream, aged balsamic

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chocolate crème brulee, hazelnut biscotti

blood orange cheesecake, orange gel, blood orange sorbet

selection of three artisan cheeses with accompaniments

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coffee or tea and white chocolate fudge

3.50

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