

## **Mothering Sunday March 31<sup>st</sup> 2019**

### **Broccoli & almond soup**

croutons, herb oil (v)

### **Orange & lemon cured sea trout**

burnt apple mayo, watercress, salmon roe

### **Dips & olives**

taramasalata, houmous, tzatziki

### **Ham hock & leek terrine**

piccalilli

### **Smoked mackerel pate**

anchovy butter

### **Roast pork loin**

roast potatoes, greens, crackling, yorkshire pudding, apple sauce, gravy

### **Roast chicken ballotine**

smoked bacon, spinach, roast potatoes, yorkshire pudding, greens, gravy

### **Asparagus & pea risotto**

lemon, parmesan, black truffle

### **Roast turbot**

brown shrimp butter, kale, new potatoes ( £5 supplement)

### **Barnsley lamb chop**

mash potato, leeks, salsa verde

### **Pan fried hake fillet**

cannellini salad, spiced tomato sauce

### **Ribeye steak**

slow roasted tomatoes, chips  
watercress, bearnaise (£5 supplement)

### **Chickpea tikka masala**

butternut squash, spinach, coconut rice  
grilled flat bread (v)

### **Strawberry cheesecake** in a jar

**Panna cotta** rum, dark chocolate, bitter orange jam

**Lemon & rhubarb tart** raspberry sorbet

**Pear & chocolate** amaretti crumble

**2 course £26**

**3 course £32**

All our food is prepared in a kitchen with products containing gluten & nuts. We cannot guarantee NUT FREE, GLUTEN FREE & DAIRY FREE. Menu descriptions do not contain all ingredients, if you have any concerns about allergens in our food, please ask a member of staff. Dishes may contain bone, shell & alcohol. Game dishes may contain shot. Prices include VAT. All weights are pre cooked. Menu may change without notice depending on ingredient availability. We are happy to help, please ask.