



## Mother's Day Lunch

Sunday 31<sup>st</sup> March 2019

### Breads

Homemade white or wholemeal bread, choice of garlic and herb, anchovy or salted butter

### Starter

Roasted red pepper and tomato soup, baby basil 'V' 'GF'

Home cured Scottish salmon gravadlax, pickled cucumber, toasted bread and baby leaf

Smoked mackerel pate, lemon mayonnaise, dressed baby leaves, fresh lemon,  
homemade toasted bread 'GFA'

Chicken liver parfait, served with red onion marmalade and baby leaf

Grilled goats cheese crostini with walnut, fig and honey 'V' 'GFA'

### Main Course

Seared fillet of sea bass, warm salad of green beans, watercress, new potatoes, sauce vierge

Roast 30-day aged sirloin of beef, horseradish, Yorkshire pudding, roast potatoes, Barn jus  
with seasonal vegetables served on the side

Roast loin of pork, Bramley apple sauce, Yorkshire pudding, roast potatoes, Barn jus  
with seasonal vegetables served on the side

Pan roasted chicken wrapped in bacon, tender stem broccoli, dauphinoise potato, Barn jus 'GF'

Ham hock garden pea and spelt risotto, crumbled wensleydale and crispy leeks 'GF'

Vegan Tey Brook Farm organic quinoa, chargrilled courgettes, blackened aubergine,  
lemon and capers

### Desserts

A selection of ice creams and sorbet 'GF' 'V'

Baked cheesecake, iced berries, hot white chocolate sauce 'V'

Vanilla crème Brulee, short bread and vanilla sugar

Toffee apple crumble, crème anglaise 'V'

Lemon posset, poppy seed tuilles, fresh raspberries and raspberry coulis

Double chocolate brownie chocolate sauce and vanilla ice cream 'GF' 'VEA'

A selection of British cheese, served with quince jelly, pickled celery,  
homemade bread and assorted crackers

**£44.95** (12noon – 2.30pm)

**£39.95** (3pm – 5.30pm)

**£29.95** (6pm – 8pm)

'V' Vegetarian 'GF' Gluten Free. This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce. We cannot guarantee any of our food will contain no nut or any other allergic irritant