

# Mothers Day Menu

## Starters

Slow cooked Burford brown egg, mushroom textures, wild garlic

Ham hock & black pudding terrine, smoked rosemary, onion, sourdough

Welsh rose veal choux farcie, cauliflower, pine nuts, grapes

Lock Duart cured Salmon, Cornish crab, apple, kohlrabi

## Mains

Corn-fed chicken breast, Romaine lettuce, Caesar dressing
Baked cod, Grenobloise, pink fur potato, seaweed
Wild brill, Jerusalem artichoke, oyster mushroom, chicken velouté
Roast cauliflower, soft polenta, trompettes, hazelnut
Sirloin & cheek of Welsh beef, pomme Anna, cabbage, yuzu
(£8 supplement)

### Desserts

Yorkshire Rhubarb & blood orange Trifle

Baked vanilla cheesecake, lime, passion fruit & banana

Odette's Jaffa cake, clementine, orange cream

Selection of British cheese, spiced pear chutney, Bara brith

(4 supplement)

2 courses £30

3 courses £35

### Sides

Hasselback potato, crème fraiche, chives 4 Charred Romaine lettuce, Parmesan & garlic 4

A service charge of 12.5% will be added to the final bill
Please inform your waiter of any food allergy or special dietary requirement
Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot