

# Happy Mother's Day

## 3 COURSE MENU

£45 PER PERSON

12-7PM

### == STARTERS ==

COURGETTE, POTATO & SMOKED CHEDDAR SOUP

Focaccia croutons

NEW SEASON ASPARAGUS

Soft poached egg, mustard dressing, parmesan, toasted hazelnuts, brioche

PROSCIUTTO, CHICKEN & LEEK TERRINE

Apple & apricot chutney, sourdough crostini

NDUJA RAVIOLI

Mascarpone, oregano butter emulsion

SMOKED SALMON GRAVLAX

Beetroot cured, pickled fennel, dill, horseradish crème fraiche

### == MAINS ==

ROAST CUMBRIAN BEEF SIRLOIN

Carrot and swede, cauliflower cheese, creamed leeks & savoy cabbage,  
duck fat roast potatoes, wilted greens

SLOW- ROAST ROLLED PORK BELLY

Apple & sage stuffing, duck fat roast potatoes, panache greens, honey roast carrots,  
cauliflower cheese, creamed leeks, rich red wine gravy

ROAST CHICKEN

Carrot & swede, duck fat roast potatoes, panache greens, mash, creamed leeks,  
honey roast parsnip, Yorkshire pudding

WILD GARLIC, PESTO & PISTACHIO RISOTTO

Pea puree, baby leeks, asparagus, parmesan

HERB CRUSTED HAKE FILLET

Parsley mash, baby leeks, shellfish velouté

### == DESSERTS ==

CHOCOLATE & NOUGAT SECRET

Peruvian chocolate mousse, pistachio crumb

LEMON CURD ETON MESS

Pickled blackberries, blackcurrant sorbet

STICKY TOFFEE PUDDING

Toffee sauce, custard, rum & raisin ice cream

RASPBERRY & WHITE CHOCOLATE PANNACOTTA

Sweet seed granola, mixed berry compote, white chocolate shard



Food allergies or intolerances. Our menu is prepared in a kitchen where nuts, gluten, dairy and other allergens may be present. For further information please speak with a manager to find out how we may be able to adapt our menu to suit your needs. A 10% discretionary service charge is added to all bills in our Brasserie.