MOTHER'S DAY MENU
3-COURSES £39

Snacks

Sourdough
Ampersand Butter

To start

Pea & Mint Soup
Crème Friache – Nasturtium Oil

Local Pork Belly
Black Pudding – Apple – Mustard

Soft Poached Arlington White Egg
Broad Beans – Parma Ham – Sourdough Croutons

Grilled Cornish Mackerel
Avocado – Lime – Smoked Salmon Dressing

To follow

Beef
Roast Herefordshire Beef (Served Pink) - Horseradish - Red Wine Sauce

Slow Cooked Blade of Beef
Red Wine Jus

Lamb Rump & Shoulder
Creamed Poato – Peas - Rosemary

Baked Salmon Fillet
Wye Valley Asparagus – Hollandaise Sauce

Roasted Courgette
Peppers – Tomato - Olives

All served with Roast Potatoes - Root Vegetables - Seasonal Greens - Cauliflower Cheese

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To finish

Rhubarb & Ginger Fool
Honeycomb – Mascarpone Ice Cream

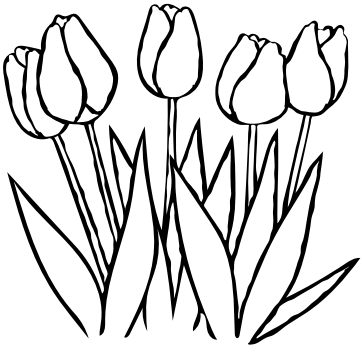
Chocolate & Olive Oil Delice
Raspberries – Vanilla Ice Cream

Apple Tart Tatin
Cinnamon Ice Cream

Cheese (+5 Supplement)
3 British Cheeses - Biscuits - Grapes - Chutney

Coffee / Tea

Coffee or loose-leaf tea infusions +5.5
Salted Caramel Chocolate Truffles



PLEASE LET THE TEAM KNOW OF ANY ALLERGIES OR INTOLERANCES.
A DISCRETIONARY 12.5 % SERVICE CHARGE WILL BE ADDED TO YOUR BILL