

**MOTHERS DAY SUNDAY ROAST MENU
31ST MARCH 2019**

11:30AM-5PM | £45 PER PERSON

A glass of Champagne Rose, Billecart-Salmon NV | **£12.50**

STARTERS

White bean, celeriac & mustard soup, watercress oil,
white bean vinaigrette

Classic Caesar salad

Potted smoked ham hock, piccalilli & toasted sourdough

London burrata, chicory & pistachio salad, pomegranate dressing

MAINS

Roast sirloin of native breed Yorkshire beef,
Yorkshire pudding, red wine gravy

Slow roasted free range Suffolk pork belly, pickled red cabbage,
Bramley apple sauce

Butter-poached breast of Springfield Farm chicken,
truffled brioche crumb, Bourguignon sauce

Fillet of hake, braised fennel, charred blood orange, chimichurri

Pan-fried potato gnocchi, salsify, baby spinach,
parsley & sunflower seed pesto

All served with duck fat roast potatoes & seasonal vegetables

PUDDINGS

Treacle tart, Yorkshire rhubarb sorbet, crème fraiche

Chilled coconut and cardamom rice pudding, mango & passion fruit

Dark chocolate mousse, single malt whisky,
rosemary ice cream & honeycomb

Selection of artisan cheeses, oatcakes & plum chutney
(£5 supplement)

Chef Director: Mark Sargeant

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Cheeses on our menu may be made using raw milk or animal rennet, please speak to staff for more details

A discretionary service charge of 12.5% will be added to your bill.