



MOTHER'S DAY MENU

TWO COURSES FOR £28 * THREE COURSES FOR £35

GRILLED FOCACCIA *extra virgin olive oil, balsamic*

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PURPLE POTATO GNOCCHI *roasted squash, sheep's cheese curd (vg upon request)*

COARSE PORK PÂTÉ *date chutney, pickles*

BEETROOT CURED SALMON *spring onion emulsion, cucumber sorbet (gf, df)*

BROCCOLI AND NUTMEG SOUP *Bath Blue beignets (vg upon request)*

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ROAST RUMP OF BEEF *braised cheek, roasted onion purée, Yorkshire pudding, duck fat roasties, red wine gravy*

ROAST CHICKEN STUFFED WITH ANDOUILLE *cornbread pudding, duck fat roasties, applejack sauce*

PORCHETTA WITH FENNEL AND WILD GARLIC *lacto cabbage, prune & apple compote, duck fat roasties*

GRILLED SEABASS *crushed new potatoes, salsa verde, samphire (gf)*

CELERIAC, FIELD MUSHROOM & WILD GARLIC WELLINGTON
roasted yeast jus (vg)

All served with raclette cauliflower cheese, seasonal vegetables, homemade mustards and relishes

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NEAPOLITAN ICE CREAM CAKE *hundreds and thousands (contains nuts)*

LEMON POSSET TRIFLE *rose jelly*

HOT CROSS BREAD AND BUTTER PUDDING *saffron syrup, malted custard*

12-HOUR MUSCOVADO POACHED PINEAPPLE *rum and raisin, coconut sorbet (vg, gf)*

Allergen information is available ~ A 12% service charge will be added to your bill