

WRECKFISH

MOTHER'S DAY LUNCH

APERITIF

'Mum's the Word' - Charles Heidsieck champagne, elderflower liqueur 10

SNACKS

Caramelised onion and thyme focaccia 4

Bella di Cerignola olives 4

STARTERS

Chicken and ham hock terrine, blackened apple puree, pickled shallots, sourdough toast

Butternut squash soup, smoked walnuts, brown butter and crispy sage (n)

Chicken liver pate, rhubarb and fig chutney, toasted brioche

Crispy calf brain, smoked beetroot puree, radicchio, puy lentil dressing

Cauliflower risotto, puffed wild rice, coriander and vadouvan spice

Citrus cured sea trout, cucumber, egg yolk and dandelion

MAINS

Roast beef, roast potatoes, buttered kale, carrot puree and Yorkshire pudding

Spiced apricot stuffed pork belly, roast potatoes, tenderstem broccoli, apple sauce

Roast chicken breast, Armagnac prunes, bread sauce and watercress

Pan roast Skrei cod, olive oil mash, creamed leeks, purple sprouting broccoli

Cashel Blue arancini, port poached pear, creamed spinach, toasted walnuts (n)

Dry aged bone in sirloin, roast potatoes, buttered kale, carrot puree and Yorkshire puddings

(For 2 to share - £24 supplement Please allow 45 minutes)

SIDES

Honey and butter roasted carrots 3.5

Roast potatoes 3.5

Cauliflower cheese 4

Tenderstem broccoli, hollandaise sauce 4.5

DESSERTS

Rhubarb and custard pavlova, toasted almonds (n)

Apple and pear crumble, vanilla ice cream

Sticky toffee pudding, butterscotch sauce, milk ice cream

Pineapple carpaccio, chilli and lime rum, coconut chantilly (n)

Honeycomb semifreddo, dark chocolate sauce, fresh honeycomb

A selection of British and French cheeses, farmhouse chutney, sourdough crackers

3 COURSES £29

(n) = contains nuts

If you have any allergies or dietary requirements, please speak to a member of staff who will be happy to assist.