

—— // *Mother's Day Menu* // ——

Two Course **£22** | Three Course **£30**

To Start

Gravlax Loch Duart Salmon

Bombpressed cucumber, olive crumb

Goats Cheese & Celery Salad

Watercress, toasted walnuts

Arlington Poached Egg

Yellow lentil velouté, onion tobacco,

Ham Hock

Rocket, beetroot, red onion jam

Cured Mackerel Fillet

Garden radish, coriander vinaigrette, marinated tomatoes

To Follow

Roasted Sirloin of Beef

Yorkshire pudding, cauliflower cheese, spring greens, roast potatoes, pan jus

Roast Chicken Breast

Pigs in blanket, carrot puree, spring greens, roast potatoes, pan jus

Slow Cooked Belly of Pork

Buttered mash, pickled red cabbage, apple puree

Baked Onion Polenta

Berkswell cheese, roasted fennel, wild mushrooms

Dorset Coalfish Fillet

Samphire grass, butter bean ragout, clam sauce

To Finish

Chocolate Orange Bread & Butter Pudding, Creme anglaise

Treacle Tart

Pomegranate, mint salad, pecan crumble

Salted Caramel Cheesecake

Compressed apple, crème fraiche

Bitter Chocolate Mousse

Chocolate tuille, pistachio brittle

Selection of Cheeses

Cotswold white, keens cheddar, Yorkshire blue, Homemade chutney, celery, crackers