*Mothering Sunday menu*

*Starters*

*Prawn & avocado cocktail*

*Homemade pear brandy chicken liver pate w/ crusty bread and balsamic onion chutney*

*In house cured salmon w/ lemon and lime zest crème fraiche w/ toasted ciabatta*

*Figs & goats cheese wrapped in crispy Parma ham w/ beetroot puree*

*Roasted root vegetables w/ crispy sage, feta & maple syrup*

*Mains*

*Slow cooked cider pork belly (sliced and sautéed till crispy), spiced sweet potato puree, garden greens & caraway savoy cabbage, goose fat potatoes w/thinly sliced crackling & gravy*

*Roast cornfed chicken breast, tender stem broccoli, garden greens & chantenay carrots w/ sweetcorn puree and buttery mash*

*Medium roasted topside of beef w/ garden greens, shallot puree & goose fat potatoes w/red wine gravy*

*Roasted shallot tatin w/port gravy, garden greens & crispy potatoes*

*Vodka, smoked haddock & pea risotto*

*Desserts*

*Chocolate brownie & salted caramel ice cream*

*Eton mess*

*Crème brulee*

*£19.50 for two courses £24 for three courses*