



Mother's Day

12pm - 7.00pm

LOUET FEISSER OYSTERS/ shallot house dressing, sourdough bread and whey butter £28.50

Sourdough breads and whey butter
Hot sausage rolls, English mustard

Starters

WHITE ASPARAGUS

Morel mushroom fondue, spring garden leaves

CRAB AND PRAWN COCKTAIL

Little gem lettuce, Marie Rose sauce

RARE BREED BELLY PORK

Acidulated apple purée, apple marigold, pickled celeriac

WILJA POTATO SOUP PB

Sour cream, crispy skins, wild garlic and oil

Mains

AGED HEREFORD BEEF SIRLOIN £5.00 supplement

Yorkshire pudding, roasting juices, beef fat potatoes, seasonal garden vegetables

BBQ CHUMP OF CUMBRIAN LAMB

Olive oil mash, broad beans and peas, seasonal garden vegetables

BAKED ON CEDAR PLANK WESTERROSS SALMON FILLET

Loaded jackets, pickled cucumber, fennel coleslaw, sauce mousseline

MARKET FISH

Simply grilled or pan fried, served with tempura spring onion, new potatoes,
hollandaise sauce, seasonal garden vegetables. £7.50

RISOTTO OF NEW SEASONS BROAD BEANS PB

Wild garlic pesto, seasonal garden vegetables

Desserts

SOUFFLÉ of BLOOD ORANGES

Grand Marnier-soaked sponge, salted chocolate ice cream

LEMON POSSET

Shortbread biscuit, blueberry ice cream

YORKSHIRE RHUBARB PB

Turnover, clotted cream, raspberries

ICED MELTING CHOCOLATE

Chocolate sorbet, mace caramel, hazelnut

BRITISH AND IRISH CHEESES

from Courtyard dairy

ECCLES CAKES AND CHOCOLATES

£70

A £2 cover charge per head will be added to your bill, along with a discretionary 10% service charge.

As we only use the freshest seasonal ingredients, menus are subject to change. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free. Game may contain shot and fish may contain bones. If you have any food allergies or an intolerance query, please speak to a member of the team who will be happy to help.