

## MOTHER'S DAY 2019

2 Courses £30pp / 3 Courses £36pp

### STARTERS

CAULIFLOWER & CUMIN SOUP, RAPESEED OIL, TOASTED HAZELNUTS  
SALMON GRAVLAX, SMOKED SALMON RILLETTE, PICKLED BEETROOT & TOBIKO CAVIAR  
BRIXHAM CRAB, CHILLI & LIME CRUSHED AVOCADO, TOASTED SOURDOUGH  
CRISPY HENS EGG, WILD MUSHROOM & CHORIZO RAGU, APPLE & QUINCE  
PORK 'FARMHOUSE' TERRINE, BLACK PUDDING CROQUETTE, CIDER & APPLE PURÉE, TOAST

### MAINS

'TWICE BAKED CHEESE SOUFFLE', BABY SPINACH, WILD MUSHROOMS, PARMESAN &  
TRUFFLE CREAM  
SEABASS FILLET, AROMATIC BROTH, SPRING ONIONS, CHILLI, CORIANDER, FENNEL  
& BOK CHOY  
COD FILLET, CAULIFLOWER PURÉE, MONK'S BEARD, SALSIFY & HAZELNUTS  
SLOW COOKED BEEF CHEEK, SOFT POLENTA, PURPLE SPROUTING BROCCOLI,  
BEER BRAISED ONIONS, PARSLEY CRUMB  
ROAST LEG OF LAMB, SEASONAL VEGETABLES, YORKSHIRE PUDDING, RED WINE SAUCE  
ROAST RIBEYE OF BEEF, SEASONAL VEGETABLES, YORKSHIRE PUDDING, RED WINE SAUCE

### DESSERTS

RHUBARB, POACHED & SORBET, YOGHURT MOUSSE, GINGER  
STICKY TOFFEE PUDDING, TOFFEE SAUCE, MILK ICE CREAM & TOASTED HAZELNUTS  
CHOCOLATE FUDGE BROWNIE, BLACK CHERRY SORBET, GRIOTTINES, COCOA NIB TUILLE  
BAKED LEMON TART, VANILLA CRÈME FRAÎCHE & FRUIT COMPOTE  
SWAN CHEESE SELECTION, FENNEL CRACKERS & CHUTNEY