

MOTHER'S DAY 2019

2 Courses £30pp / 3 Courses £36pp

STARTERS

CAULIFLOWER & CUMIN SOUP, 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

HAM HOCK & CONFIT CHICKEN TERRINE, FIG & DATE JAM, TOAST

MAINS

'TWICE BAKED CHEESE SOUFFLE', BABY SPINACH, WILD MUSHROOMS, PARMESAN &
TRUFFLE CREAM

SEABREAM FILLET, HERITAGE TOMATOES, PINK FIR POTATOES, SAMPHIRE & GREMOLATA

COD FILLET, CAULIFLOWER PURÉE, MONK'S BEARD, SALSIFY & HAZELNUTS

SLOW COOKED BEEF CHEEK, CREAMED POTATO, PURPLE SPROUTING BROCCOLI,
LYONNAISE 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 & APPLE CRUMBLE, VANILLA CUSTARD

STICKY TOFFEE PUDDING, TOFFEE SAUCE, MILK ICE CREAM & TOASTED HAZELNUTS

CHOCOLATE BROWNIE, BLACK CHERRY SORBET, GRIOTTINES, COCOA NIB TUILLE

BAKED LEMON TART, VANILLA CRÈME FRAÎCHE & BLUEBERRY COMPOTE

SWAN CHEESE SELECTION, FENNEL CRACKERS & CHUTNEY