

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 PUREE, 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, ROASTED CAULIFLOWER & PUREE, SPINACH, GOLDEN RAISINS & PINE NUTS
SLOW COOKED BEEF CHEEK, SMOKED PANCETTA, BABY ONIONS, MUSHROOMS, PARSNIP &
POTATO PUREE
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