



MOTHER'S DAY

30TH MARCH 2025

55

A glass of Moët & Chandon Brut Impérial to start

STARTERS

Wye Valley Asparagus ^V
truffle mayonnaise, crisp St.Ewe's egg

Tiger prawn & crayfish risotto
sea herbs, lobster bisque

Pâté en croute
Gressingham duck, orange, radicchio



MAINS

Loch Duart salmon
baby leeks, Jersey Royals, mussel butter sauce

Wild garlic & morel mushroom risotto ^{VG}

ROASTS

28 day dry aged beef sirloin
horseradish cream

Roast corn-fed chicken supreme
bread sauce

Roast Herdwick leg of lamb
mint sauce

Cauliflower cheese pithivier ^V
spring garlic

*All served with Yorkshire pudding, duck fat roast potatoes,
seasonal vegetables & gravy*



DESSERTS

Milk chocolate sphere
pear, honeycomb

Raspberry pavlova
pistachio & vanilla

Brie de Meaux
*pear & apple chutney,
walnut & raisin bread*

All prices inclusive of VAT.
A discretionary service charge of 15% will be added to your bill.
If you have any allergies or intolerances please
ask a member of staff for further information.

Home, House

