



STARTERS

Asparagus and blue cheese soup
tarragon infused pappardelle pasta

Beetroot cured salmon
smoked crème fraiche, fennel, seaweed

Leek and Binham Blue tart
confit yolk, ash

Lapsang smoked duck
blackberry, celeriac salad

MAINS

Roasted sirloin of beef
duck fat roasted potatoes, seasonal vegetables

Slow roasted belly of Dingley Dell pork
salted caramel apple sauce, duck fat roasted
potatoes, Hispi cabbage

Roasted chicken ballotine
shallot, sage and apricot stuffing, duck fat
roasted potatoes, seasonal vegetables

Pan fried seabass fillet
asparagus and lemon risotto, lemon oil

Crab tagliatelle
chilli, lime, coriander

Crispy herb and parmesan polenta
slow cooked mushroom ragu, truffle, wild
roquette

DESSERTS

Raspberry and basil trifle
vanilla custard

Dark chocolate torte
crushed hazelnuts, amaretto ice cream

Baked egg custard
poached Yorkshire rhubarb, sorbet

Trio of local cheeses
biscuits, celery, chutney

MOTHER'S DAY

3 courses for £25.50

Why not finish with petit fours with your coffee for an extra £2.50 per person?