



Mother's Day Menu 2019

**3 courses with a glass of Mayerling Crémant d'Alsace Rosé
£48 per person**

Starters

Tyrolean Speck
Rhubarb & apple chutney, hazelnuts

White onion soup (V)
parmesan, croutons, chives

Vegan cream cheese & cucumber
radish, water cress

Burrata & smoked semi dried heritage tomatoes (V)
basil pesto, mixed leafs, lemon olive oil & balsamic vinaigrette

Smoked salmon tartare
radish, yuzo gel, crispy shallot, micro greens

Mains

Herb crusted native breed grass fed beef fillet
purple sprouting broccoli

Rack of salt marsh lamb
wild garlic risotto, spring vegetables, rosemary jus

Peterhead cod
asparagus, crushed new potatoes, lemon, hollandaise

Schupfnudeln & seasonal young vegetables (V)
*hand rolled potato noodles, celeriac purée,
wild mushroom, butter sauce, fresh black truffles*

Vegan mint & pea ravioli
parsnip, spinach, asparagus, pine nuts

Desserts

Fruit tartlet
pastry cream, fresh berries, strawberry macaron, strawberry sorbet

Rhubarb cheesecake parfait
rhubarb compote, mascarpone cream, vanilla crumble

Chocolate & orange coupe
brandy sauce, brandy snap, Chantilly, caramelized orange compote

Farmhouse cheeses
*selection of pasteurized and unpasteurized cheeses,
apple chutney*