



Mothers Day Lunch

12-4.30pm

2 Courses 25 / 3 Courses 29

Bread and Snacks

Sour light rye, Lincolnshire Poacher butter 3

Beer battered salt pickles, gochujang mayo 3.5

Starters

Confit chicken and leek terrine, brioche, butterhead lettuce, lemon mayo

Salmon mousse, pickled grelot onion, pikelet, creme fraiche, truffle honey

Roast tomato soup, Mrs Kirkham's cheese scone

Torched mackerel, fennel, apple and honey glaze, seaweed mayo

Swede and mushroom cake, Lord of the Hundreds, garlic confit egg yolk, pickled mushroom

Chicken liver pate, rhubarb and orange chutney, toasted rye

Main Courses

Roast beef, carrot and swede, buttered greens, roast potatoes, Yorkshire pudding

Crispy pork belly, rosemary and Madeira stuffing, curly kale, roast potatoes, apple sauce

Pan roast chicken breast, leek gratin, cavolo nero, roast potatoes

Beetroot and mushroom wellington, parsnip, greens, roast potatoes, Yorkshire pudding

Pappardelle, hen of the woods, cavolo nero, walnut, Lord of the Hundreds with lemon butter sauce (n)

Dry aged sirloin, carrot and swede, roast potatoes, leek gratin, Yorkshire pudding +15pp

(for two to share, please allow 45 minutes)

Sides

Hand cut truffle and parmesan chips 3.5

Leek gratin 4

Honey and butter roasted carrots 3.5

Hispi, wild garlic and pistachio 4 (n)

Extra gravy 1.5

Desserts

Apple crumble, vanilla custard

Blood orange and hazelnut trifle (n)

White chocolate mousse, sesame tuille, passion fruit sorbet

Baked yoghurt brandy snaps, Yorkshire rhubarb, orange and ginger granita

Steamed honey sponge, apple butterscotch, yoghurt sorbet

Dunsyre blue, oat cakes, rye crackers, rhubarb and orange chutney +2

Sweets

Peppermint toffee, burnt butter and hazelnut white chocolate, clotted cream fudge 5 (n)