

# MOTHERING SUNDAY LUNCH

*This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.*

**£52**

Add wine pairing for an additional £40 per person

<b>For the table</b>	Gilchesters Porridge Sourdough, Whipped Brown Butter House-Made Pickles Whipped Cods Roe, Breakfast Radishes Pommes Dauphin, Preserved Lemon Aioli, Bottarga Pink Raddicchio, Marmite Glazed Duck Hearts, Black Garlic <i>Add a Wood Oven Baked Scallop, Sea Vegetables, Mussel Butter for £10</i>	
<b>Choose one</b>	Roast Swaledale Lamb, Wild Garlic, Braised Onions ~ Herb Fed Chicken And Leek Pie (For 2) ~ Roast Chalk Stream Trout, Trout Roe and lemon butter sauce ~ Westcombe Ricotta Dumplings, Romesco, Hazelnut Pesto ~ Grilled Globe Artichoke, Early Springs Greens, Leek Relish	
<b>Served with</b>	Jersey Royal potatoes, Seaweed Dressing Grilled Early Spring Vegetables	
<b>Cheese</b>	St Cera, Apple Chutney, Hazelnut, Rye Cracker	+14.5 p.p
<b>Something Sweet</b>	Crème Fraiche Tart, Yorkshire Rhubarb	

#### Allergen's advice:

Please enquire with a member of our team if you require information about allergens in any of our menu items.  
Our cheeses contain animal rennet and are unpasteurized, please enquire with a member of our team if this is a problem.  
A discretionary service charge of 12.5% will be added to your bill.