

Mother's Day Menu

Sunday 26th March 2017

STARTERS

Maple cured salmon
Edamame bean and tofu,
sesame

|

Pressing of ham hock and
grain mustard

Heritage carrots,
hazelnuts, spiced carrot
jam

|

Roasted plum tomato and
smoked pepper soup,
goats cheese mousse, basil
oil

MAINS

Roast topside of beef with
dripping potatoes and root
vegetable mash, bubble
and squeak croquettes with
honey roasted parsnips,
Yorkshire pudding and
roast gravy

|

Roasted hake fillet
Sprouting broccoli, confit
potatoes, mussel chowder

|

BBQ squash and spring
onion risotto
Tunworth, toasted seeds

DESSERTS

Lemon Verbena
Pannacotta, poached
rhubarb, honeycomb,
rhubarb sorbet

|

Kendal mint cake brownie,
mascarpone ice cream

|

Market cheese,
caramelised pecans,
homemade crackers

2 courses for £20

3 courses for £24

SIDES

All £4.50

Chips

Salted maple roasted carrots

Cauliflower and leek gratin

Violet potato puree

Mr Coopers house salad

Creamed kale, roasted chestnuts and
bacon