



## Mother's Day Sample Menu

### Starter

Estate wild garlic soup, coddled egg, Charlton cheese V

D.O.P burrata, Sicilian caponata, wild garlic pesto V

Whipped duck liver parfait, Yorkshire rhubarb compot, brioche

Goodwood Gin Cured salmon, Hampshire watercress, cucumber chutney,  
horseradish creme fraiche, rye bread

South coast crab strozzapreti, brown butter breadcrumbs garlic, chilli, lemon

Kennels steak tartare, Bloody Mary ketchup, pickled shallot, egg yolk, sourdough croutes

### Main

Onion & sage tart, Molcomb blue, soubise, mustard Chantilly, radicchio V

Beer battered haddock, mushy peas, hand cut chips, tartare sauce

Poached Loch Duart salmon fillet, sprouting broccoli, wilted sea herbs, roe & chive velouté

Newhaven hake, mussel ragout, leeks, braised celery heart, coriander

Roast sirloin of aged beef, cauliflower cheese, crushed swede, horseradish,  
Yorkshire pudding, gravy

Roasted pork belly, cauliflower cheese, crushed swede, apple sauce,  
Yorkshire pudding, gravy

### Dessert

Chocolate rum & hazelnut truffle, candied orange, coffee anglaise

Mango & passionfruit Pavlova, vanilla mascarpone

Sticky toffee pudding, butter scotch sauce, clotted cream

Treacle tart, mascarpone cream, vanilla anglaise, strawberries

Citrus & vanilla baked cheesecake, raspberries, honeycomb

Lime leaf brûlée, passionfruit compote, pistachio Madeline, coconut tuile

**2 courses**

**£47**

**3 courses**

**£55**

An optional 12% service charge will be added to your bill

Please note that dishes may contain nuts and other allergens and game dishes may contain shot.