



## 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

<b>2 courses</b>	<b>£47</b>
<b>3 courses</b>	<b>£55</b>

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.