



MOTHERING SUNDAY LUNCH 2020

STARTERS

ROAST PLUM TOMATO + LANCASHIRE CHEESE SOUP
WARM PANCETTA LOAF – BASIL BUTTER

SLOW COOKED PORK CHEEKS
SWEET + SOUR GLAZE – COMPRESSED PINEAPPLE – RED PEPPER – BABY CORN

GARDEN PEA MOUSSE (v)
GOATS' CURD – PEA WATER – RADISH

CHILLI + GARLIC KING PRAWNS
AVOCADO MOUSSE – LEMON CARPACCIO – CUCUMBER – MARIE ROSE

MAIN COURSES

SLOW COOKED CHUMP OF HELMSHORE LAMB
CELERIAC PUREE – SAVOY CABBAGE – CARROT + SWEDE – REDCURRANT

SEA BASS FILLET + MORECAMBE BAY CRAB
SMOKED HADDOCK MASH – KOMBU CRACKER – PARSLEY VELOUTÉ

ROAST SIRLOIN OF BOWLAND BEEF + YORKSHIRE PUDDING
TRADITIONAL GARNISH + PAN THICKENED JUICES

WILD MUSHROOM RICE CAKE (v)
POACHED GARDEN HENS' EGG – WARM BORLOTTI BEAN SALAD – TRUFFLE

SIDES (ADDITIONAL £3.25 PER PORTION)
ROASTIES; HAND CUT CHIPS; SKIN ON FRIES; SEASONAL VEGETABLES

PUDDINGS, SWEETS + CHEESES

STICKY TOFFEE PUDDING
CARAMEL SAUCE – VANILLA ICE CREAM

'ETON MESS'
SUMAC MERINGUE – CHANTILLY CREAM – BERRIES

DARK CHOCOLATE DELICE
FLAVOURS OF RASPBERRY

PENNINE + BRITISH CHEESE SELECTION
TRACKLEMENTS – HOME MADE CHUTNEY

£26.95 / 3 COURSES

VEGAN OPTIONS ALSO AVAILABLE. PLEASE MENTION WHEN BOOKING