

MOTHER'S DAY MENU

(Available for lunch & dinner on 30th March 2025)

Homemade Bread & Butter

Wild Garlic & Field Mushrooms

Wild garlic veloute, butter roast field mushrooms, crispy brioche, foraged leaves

Cartmel Valley Game 'Hamhock'

Smoked hamhock & chicken terrine, marbled ballotine of duck liver, classic English piccalilli

Scottish Salmon

Cured & slow poached loin of salmon, beetroot tartar, Rassam sauce

Lancashire Cauliflower

Marinated charcoal roast cauliflower steak, puffed rice salad, black garlic ketchup, lime leaf 'Moilee'

Susan Aglionby's Cumbrian Beef

roast sirloin of beef, traditionally garnished

OR

Susan Aglionby's Cumbrian Beef Tandoori Beef 'Wellington' for 2 people sharing

Signature beef wellington, roast vegetables, tandoori gravy

(pre-order essential - £12 supplement per person)

Udale's Free-range Chicken

Roast breast of chicken, mild spiced stuffing (Malai Kebab), roast vegetables & gravy

Flying Fish's Cornish Cod

Poached and roast fillet of cod, white cock crab meat, hand rolled macaroni, truffle emulsion

Maris Piper Potato Gnocchi

Crispy & fluffy herb gnocchi, seasonal baby vegetables, dressed rocket leaves, toasted pine nuts, 'Kozhambu' sauce

Yorkshire Rhubarb

Aaron's baked cheesecake glazed in white chocolate, Yorkshire rhubarb flavours & sorbet

Valrhona Chocolate

70% dark chocolate delice, toasted hazelnuts, vanilla panna-cotta, milk ice cream

Bergamot & Earl Grey Tea

Bergamot soufflé, Earl Grey tea ice cream, Cumbrian honey drizzle

Apple Tart Tatin for 2 people sharing

Classic apple tart tatin, almond frangipane, Tahitian vanilla ice cream, calvados caramel sauce

Cheese

Three artisanal British farmhouse cheeses of the day, homemade chutney & biscuits

(£9 supplement per person if taken as a dessert

or £15 supplement per person if ordered as an additional course)

£60 per person for 3 courses