



Mothering Sunday 2019

Leek and Potato Soup with a Cheesy Beignet and Sorrel Pistou (Vg) (Can be adapted for Vegans)

Hot Smoked Salmon Soufflé with Hollandaise Sauce

Coarse Country Terrine with Housemade Pickles, Pickled Egg, Piccalilli and Toasted Focaccia

Courgette, Spelt & Cumin Fritters with Aubergine Chermoula & Sumac Salad (Can be Adapted for Vegans and available as a Main Course)

3 Mersea Rock Oysters Rockefeller or Raw with Ginger Mignonette (GF)

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Roast Rump of Local Beef with Red Wine Gravy, Creamed Horseradish, Yorkshire Pudding, Roasted Roots, Savoy Cabbage and Roast Bradfield Potatoes (Can be adapted for GF)

Retro Nut Roast with Porcini Mushrooms, Roasted Roots, Savoy Cabbage, Roasted Bradfield Potatoes (Vg/GF)

Confit Duck Leg with Becky's Marmalade Sauce, Wilted Chard and Crisp Boulangere Potatoes (GF)

Mushroom & Walnut Pathier, Braised Shallot & Mixed Spring Greens

Brodetto, A tomato-based seafood stew with local white fish, mussels, clams, squid and prawns. Served with garlic crostini (can be adapted for GF)

Pan-Seared Sea Bream with Spiced Cauliflower Chickpeas, Onion Pakode and Mint Chutney (GF)

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Rhubarb and Crumble Trifle – Mini Doughnuts (Vg)

Triple Chocolate Cheesecake with Chocolate Soil (Vg)

Lemon Tart With Passionfruit Sorbet & Exotic Fruit Salad (Vg)

Warm Peanut Butter Pudding with Banana Sorbet (Vg/Ve)

Selection of Homemade Ice Cream and Sorbet with Shortbread Biscuits (Vg) (Can be adapted for vegans and GF)

Hamish Johnston's Fine Cheese Plate, Chef's Chutney and Sourdough Crackers

£22.95 for 2 Courses / £26.95 for 3 Courses

Kids Menu Available

All prices include VAT at 20%

A discretionary 10% service charge will be added to the final bill

(Ve) – Vegan (GF) – Gluten Free, (Vg) - Vegetarian