

Mother's Day



3 COURSE LUNCH £29.⁹⁵



SUNDAY 22 MARCH

STARTERS

Soup of the day (v)
house breads, whipped butter

Charred lamb hash (gf)
pea and mint pesto, charred pickled onions

Soy glazed salmon
charred cucumber, prawn cracker and radish

Yuzu chicken thighs
coriander, pickled sesame carrot

Mushroom on toasted ciabatta (v)
garlic butter

MAINS

Harpur's platter (£3 supp.)
beef, pork, chicken with all the trimmings

Hardwick Estate sirloin of beef (£1 supp.)
roast potatoes, mustard greens, yorkshire pudding, gravy

Rosemary brined breast of chicken
roast potatoes, apple and sage stuffing, bread sauce, yorkshire pudding, gravy

Maple glazed loin of pork
roast potatoes, apple and sage stuffing, cider and apple chutney, yorkshire pudding, gravy

Fresh pea asparagus and leek risotto (v)
parmesan, parsley and brioche crumb

Braised beef and ale pie
mash, spring greens and gravy

DESSERTS

Vanilla crème brûlée
poached strawberries, pistachio

Apple and rhubarb crumble
homemade vanilla ice cream

Lemon Eton mess meringue
lemon gel, chantilly and milk sorbet

A selection of fine cheeses (£1 supp.)
biscuits, celery, quince and grapes

Homemade ice creams
with fudge and chocolate soil

Please note: most of our dishes can be adapted to be gluten free, please ask staff
(v) suitable for vegetarians (gf) gluten free (ve) vegan (veo) vegan option available

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.