

MOTHERS DAY SUNDAY LUNCH.

Sunday 15th March

Bread

Housemade Hafod Cheddar and Onion Foccacia with Marmite Butter

To Start

Hand Dived Isle of Mull King Scallops
Iberico Chorizo, Roast Asparagus, Wild Garlic Hollandaise

Thirkleby Duck Liver Parfait

Duck Scratchings, Chicory and Orange Salad, Clotted Cream Brioche, Red Onion and Apple Chutney

French Onion Soup

Comte Cheese and Sourdough Crouton

The DC Bridlington Lobster and Prawn Cocktail

Charred Mango, Pickled Cucumber, Coronation Cocktail Sauce

To Follow

All of the below served with Duck Fat Roast Potatoes, Creamed Savoy Cabbage with Smoked Pancetta, Minted Greens with Toasted Pine Nuts, Honey Roasted Roots

Roast Sirloin of Salt Aged Yorkshire Longhorn Beef

Beef Cheek and Confit Onion Stuffed Yorkshire Pudding, Horseradish Mash Potato, Bone Marrow Gravy

Herb and Garlic Roasted Porchetta

Bubble and Squeak, Caramelised Apple Compote, Cider and Sage Jus

Line Caught Bass

Bouillabaisse, Crushed Herby New Potatoes, Confit Fennel, Cold Pressed Lemon Oil, BBQ Octopus

Root Vegetable, Kidderton Ash and Caramelised Onion Filo Parcel

Salsa Verde and Beetroot Purée

To Finish

Apple and Rhubarb Crumble
Vanilla Custard

Dark Chocolate Cheesecake

Poached Oranges, Clementine Sorbet

Vanilla Creme Brulee

Riccirarelli Biscuits

The Courtyard Cheeseboard

Fruitcake, Celery and Grapes, Artisan Biscuits