

THE GARDEN CAFÉ

Mother's Day Lunch

FOR THE TABLE

Apple waste sourdough, salted butter

STARTERS

Asparagus, capers, lemon butter sauce

Apple gin cured trout, pickled cucumber, dill, hangop

Roasted carrots, tahini, seed head dukkah

MAINS

Estate Lamb Leg, spring onion, tarragon

Celeriac 'steak', shallot, apple, parsley

Green lentils, scorched onion, black garlic

with

Maris Piper potato, wild garlic pesto

Purple sprouting broccoli, waterlip, almonds

Glasshouse tomato, olive oil

DESSERTS

Brioche bread pudding, custard, gelato

Poached rhubarb, frozen custard

Hazelnut and dark chocolate tart, chocolate sorbet

PETIT FOURS

Puffed spelt truffles & rhubarb jellies

3 COURSES FOR 55

2 COURSES FOR 45