Mothering Sunday 2026 £70 pounds per person

Complimentary Nibble
Lancashire cheese straws, wild garlic cream

Bread
Complimentary in house made sourdough focaccia with organic British flour or house brioche

Starters

Wild garlic & new season asparagus Portuguese style custard tart, dressed leaves (G, D, V)

Charcoal grilled Scottish queen scallops, wild garlic & lemon butter (DF, G, Shellfish)

Malham free range chicken livers parfait, Tomlinson's pickled & jellied rhubarb (GF, D)

Citrus cured organic Glenarm salmon, fennel & cucumber & blood orange dressing (GF, DF)

Mains

Scottish wild halibut fillet, morels & Champagne sauce, new season greens
Herbed butter roasted new season potatoes or creamed mash (D, GF)

Pork loin cutlet, confit pressed shoulder, sherry & morels sauce, new season greens, rhubarb ketchup
Herbed butter roasted herbed new season potatoes or creamed mash (D, GF)

Creamed Malham free range herb fed spring chicken, asparagus & morels in our all-butter puff pastry pot pie of dreams. our famous creamed mash (D, G)

Twice baked Baron Bigod souffle, news seasons greens & morels sauté , cheese sauce
Herbed butter roasted herbed new season potatoes or our fries (D, GF)

Afters

Tan extravagant trifle of Robert Tomlinson's omlinson's Yorkshire rhubarb (GF, D, V)

Valrhona 70% Dark Chocolate Baked mousse, salted milk ice cream (GF, D, V)

Orange crème caramel with Slaidburn eggs, caramelised blood oranges, almond tuile (V, D, GF, N)
British cheese plate, crackers, grapes quince jelly (D,G in crackers) +£10

Sweet treat

70% Valrhona chocolate & salted caramel truffle

Children's menu (up to 12 years old only) 1 course £25, 2 courses £30

Mains

Confit pork & seasonal garnish (GF, D)
Sausage chips & garden peas (G, D, V)
Crumbed cod & peas, our fries (GF, DF)

Afters

Our chocolate cookie and ice cream (G, D)