



BYBROOK  
FRESH DINING

Mothering Sunday Menu  
3 courses £45

Starters

**Tortellini**

Tortellini of Salcombe bay crab, sweet corn and lemongrass velouté

**Terrine**

Pressed terrine of local game and duck liver, fig and port reduction

**Salmon**

Traditional plate of smoked salmon, lemon, shallot and caper dressing

**Risotto**

Wild mushroom risotto, shaved parmesan, cèpe cappuccino

Main courses

**Beef**

Roast sirloin of beef, Yorkshire pudding, pan jus

**Pork**

Roast loin of free range pork, apple and sage farce, braised red cabbage, fondant potato, roast shallot, natural jus

**Halibut**

Pan fried fillet of halibut, roast salsify, mashed potato, garlic and parsley jus

**Cannelloni**

Cannelloni of goats cheese and leek, braised red onion, butternut squash

We will add a 12.5% service charge. This charge is paid directly to the staff serving and cooking for you with no employer deductions. We don't expect you to pay this unless service meets your expectation.

## Desserts

### **Parfait**

Iced honeycombe parfait, raspberry sorbet

### **Tart tatin**

Pineapple tart tatin, pineapple and cardomen sorbet

### **Apple**

Baked apple terrine, rum and raisin ice cream

### **Cheese**

Selection of British farmhouse cheese, traditional condiments

We will add a 12.5% service charge. This charge is paid directly to the staff serving and cooking for you with no employer deductions. We don't expect you to pay this unless service meets your expectation.