

Mother's day menu
Sunday 22 March 2020



Amuse bouche

Wild mushroom cappuccino, shaved black truffle (ve, gf)

Starter

Compressed duck leg and fig terrine, smoked breast, black cherry, smoked almonds (gf)

Caramelised cauliflower and truffle velouté, Mrs Kirkham's cheese, sage oil (ve, gf)

Crayfish and crab tian, mascarpone, pickled cucumber, walnut and granary tuille (gf*)

Whipped goats curd, textures of beetroot, blood orange, endive (v, gf)

Main

Thyme and garlic roasted rib of beef, Yorkshire pudding, horseradish (gf*)

Poached and roasted chicken breast, sage and onion faggot, creamed leeks (gf)

Seared fillet of salmon, tomato and tarragon beurre blanc, lemon (gf)

Aubergine and courgette parmigiana, whipped ricotta, sundried tomato fondue,
oregano (v, ve*, gf)

Main courses are served with roasted potatoes, honey glazed heritage carrots and spring greens

Sides

Red wine and thyme jus (gf)

Triple cooked chips (ve, gf*)

Caramelised cauliflower, wild honey, pine nuts (v, gf)

Creamed potato, truffle, parmesan (v, gf)

£4 per portion

Pudding

Sticky toffee pudding, vanilla ice cream, honeycomb (ve*)

Dark chocolate torte, raspberry sorbet, mascarpone (gf)

Bread and butter pudding, white chocolate ice cream, caramel

Three British cheeses, fig and onion chutney, candied walnuts, artisan biscuits (v)
(£5 supplement)

£35 per person

Mike Kenyon - Head Chef

v indicates that the dish is vegetarian, gf indicates that the dish is gluten free, ve indicates that the dish is vegan. *indicates that the dish can be adapted to be suitable for vegan, vegetarian or gluten free - please speak to your waiter.

Tips - we add a 10% discretionary charge to your bill. If you choose to leave a tip, cash or card, it is shared proportionally amongst all TLCW staff. We do not subsidise wages with gratuities. If the service wasn't up to scratch, don't leave a tip but let us know how we could do better.