

# Mother's Day 31<sup>st</sup> March

## Small plates

- Rustic Breads, Olive oil, Balsamic & slow roasted Garlic £5.50 (n)  
Jerusalem artichoke soup, fresh black truffle & artichoke crisps £6.25 (v/vgn)  
Cured Salmon, beetroot, vodka gravadlax, crispy capers, lemon aioli, radishes £8.00  
Fig & ricotta tart, Rocket pine nuts & torn basil £6.75 (v)  
Chicken liver parfait, red onion marmalade, Melba toast £7.00  
Asparagus wrapped in prosciutto, rosemary, crispy poached duck egg, lemon vinaigrette £7.75  
Crispy devilled squid, patatas bravas, garlic mayonnaise £6.50

## Premium Roasts

*(served with duck fat roast potatoes and seasonal vegetables)*

- Slow roasted ribeye of beef, mustard crust, Yorkshire pudding, red wine veal jus £17.50  
Pressed belly of pork, smoked apple sauce crispy black pudding, crackling, cider jus £16.50  
Stuffed and studded shoulder of lamb, apricot farce, mint jelly, redcurrant jus £17.00

## Big Plates

- Wild mushroom pithivier, mushroom jus, asparagus, peas & broad beans. £14.00 (v)  
Pan seared trout, crushed lemon & spring onion crushed potatoes, capers & almonds £16.00 (n)  
Spring salad of buckwheat, tender broccoli, radish, asparagus & rye crostini £12.50 (vgn)  
'Halls of Hazlemere' free-range sausages *(please see today's specials)* £12.75  
Slow braised rabbit & smoked chicken pappardelle, pecorino, leek, chanterelles £17.50  
Pan seared cod, parsley mash, clam & mussel broth, crispy pancetta £16.50

## Side dishes

- Skinny fries / House salad / Creamy mash. £3.50  
Cauliflower cheese / Green beans, garlic & shallot / Honey glazed heritage carrots £4.00

## Desserts

- Raspberry pink velvet cake, raspberry meringue & raspberry frosting £6.75  
Rhubarb & custard tart, pistachio ice cream £6.25  
Lemon & blueberry cheesecake, blueberry compote £6.00  
Layered Bailey's & Oreo pot with whipped chocolate cream & vanilla tuille £6.50  
Artisanal cheese plate with 'OQH' chutney, crackers & celery, apple & grapes £8.75/£10.75  
Home-made Sorbets - Pistachio / Vanilla / Cherry choc chip / Blueberry  
Home-made Ice creams - Lime & mint / Apple / Rhubarb

n – Contains Nuts v – Vegetarian vgn – Vegan vgno – Vegan option available

*Allergies? For information about the ingredients of our dishes, please ask to see our Allergen Menu for all you need to know. A discretionary 10% service charge is added to tables of 8 and above.*



little gems  
country dining