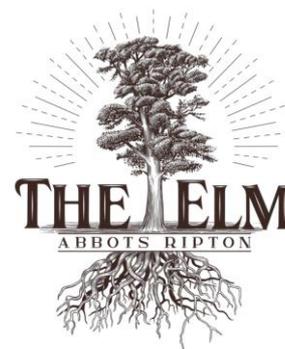


# MOTHER'S DAY LUNCH

## SUNDAY 15<sup>TH</sup> MARCH 2026

### 12-6PM | 3 COURSES £40



House Negroni £8 House Sour £8  
Charles Heidsieck Brut Réserve, Champagne £12.50  
Rathfinny Sparkling Rosé, Sussex £10.50

#### STARTERS

Haggis croquettes, neeps purée, crispy tatties, whisky sauce  
Roast celeriac soup, celeriac crisps, parsley oil  
Chicken liver parfait, plum & port chutney, focaccia  
Panko-breaded ham hock, cheese sauce, fried egg, parmesan, chives  
Salmon gravadlax, dill, pickled fennel, beetroot gel  
Tagliatelle with wild mushrooms, parmesan, parsley

#### MAINS

Butternut squash risotto, roasted squash, goats' cheese, crispy sage  
Fillet of sea bass, white wine & basil cream sauce, buttered new potatoes, samphire  
Burtons Butchers Cumberland sausages, mashed potato, seasonal greens, onion gravy, crispy shallots  
Battered fish, triple-cooked hand-cut chips, crushed minted peas, tartar  
Roast porchetta with sage and fennel, garlic roasted potatoes, confit carrot, roasted celeriac, buttered hispi cabbage, Yorkshire pudding, apple sauce  
Roast aged Hereford beef, garlic roasted potatoes, confit carrot, roasted celeriac, buttered hispi cabbage, Yorkshire pudding, horseradish

**ADD: Cauliflower cheese £4.95**

#### DESSERTS

Baileys cheesecake, blood orange sorbet  
Apple & blackberry crumble, vanilla custard  
Orange crème brûlée, homemade cantucci  
Sticky toffee pudding, vanilla ice cream, toffee sauce  
Two cheeses from Rennet & Rind, Cheesemonger and Affineur of Cambridge; Served with plum & port chutney, biscuits, apple, grapes  
Affogato (single scoop of vanilla ice cream with espresso coffee or PX Sherry)  
Three scoops of homemade ice cream or sorbet:  
Ice cream: Vanilla; Chocolate; Rum & Raisin; Cherry  
Sorbet: Blood orange; Blackcurrant; Pain D'Épices

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients.  
A discretionary 10% service charge will be added to your final bill all of which is shared amongst the team.  
*Don't forget to tag us in your photos on social media!* Instagram: @theelmabbotsripton Facebook: The Elm Pub