

THE  
**EXCHEQUER**  
PUB & DINING

## MOTHER'S DAY SIGNATURE MENU

*£39.50 per person*

### *Starters*

**English garden vegetable soup**, peas, asparagus, herb oil VE \*GF

**Ham hock terrine**, Russian salad, caperberries, toasted sourdough \*GF

**Twice baked cheddar soufflé**, crispy leeks, truffled mornay V

**Hot honey kissed burrata**, charred carrots, dukkah GF

### *Mains*

**Honey roast belly of English pork**, cider apple sauce, crackling \*GF

**Half spatchcock roast Norfolk chicken**, sage & onion stuffing, lemon, garlic & herb butter \*GF

**Rosemary roasted leg of West Country lamb**, crisp pea and ricotta bon bon, homemade mint jelly \*GF

**Dry aged rump of British beef**, homemade horseradish cream \*GF

**Truffled mushroom & celeriac pithivier**, miso roast onion, roast potatoes, seasonal greens, gravy \*VE

**Roast cod loin**, chasseur sauce, crispy gnocchi, salsa verde, baby onions

**Lobster thermidor**, rich lobster & crab mornay, parmesan crumb (*£8 supplement*)

### *Desserts*

**Biscoff cheesecake**, banana & chocolate gelato, caramelised banana V

**Rhubarb & custard craquelin choux bun**

**Signature sticky toffee pudding**, spiced brandy snap, French vanilla gelato, miso caramel sauce V

**Dark chocolate fondant**, salted caramel gelato V

**Apple & sour cherry crumble**, caramelised oat crumb, Clarence Court rich egg yolk custard V \*VE

**Eton mess**, vanilla chantilly, macerated strawberry V, GF

**Selection of cheese (to share)** Pel las, Ancient Ashmore, Kelly's goats' cheese, artisan crackers, confit onion, thyme honey, macerated semi dried grapes \*GF