



THE
MOLE & BADGER
RESTAURANT · BAR · WINE EMPORIUM

Served Sundays 12pm – 5.00pm

STARTERS

Smith's Farm cauliflower soup with hazelnuts and truffle and smoked cheese croutons
The valley Smokehouse haddock fish cake, smoked haddock cream, poached Burford Brown
Lamb shoulder croquette with anchovies, black pudding, mushroom puree and wild garlic
Chestnut mushroom orzotto, mushroom powder and black garlic
Old school King Prawns cocktail with sourdough

MAINS

Sirloin of Hereford beef, honey roasted carrots & parsnips, roasties, Yorkie pud & red wine gravy
Rack of Rhug Estate lamb with lamb shoulder croquette, black garlic puree and gazed baby carrots (+£3)
Fillet of Cornish cod, hen of the wood's mushrooms, celeriac and mushroom broth
Breast of chicken, potato terrine, green beans, wild garlic and jus
Pan fried gnocchi, wild mushroom, truffle and parmesan ragu

PUDDINGS

The Mole & Badger bread and butter pudding with vanilla ice cream
Passion fruit soufflé with banana ice cream
Buttermilk panna cotta with Yorkshire rhubarb sorbet, rhubarb consommé and ginger
biscuit
Selection of cheeses, buttermilk crackers and grapes

2 courses £24.50 / 3 courses £28.00

Please speak to a member of staff if you require any information about allergens. Fish and meat may contain bones. Our kitchen does use nuts and seeds and so we cannot 100% guarantee food can be free of traces although we will do our very best.

Our kitchen runs with just one chef. Due to all food being freshly prepared, there may be a wait during our busy times.
There will be a 12.5% service charge added to your final bill.