

MOTHER'S DAY SUNDAY LUNCH

3 COURSES £65 PER PERSON

FOR THE TABLE

Soda bread with honey and
fennel pollen butter
£3.00

Garlic and rosemary focaccia with
roasted garlic oil and balsamic
£3.00

Croissant buns with red pesto
£3.00

STARTERS

Pea soup with white and green asparagus salad and feta

Heritage potato salad with garlic Espuma, salt and vinegar crisps

BBQ cuttlefish with pink grapefruit and tarragon dressing

Mackerel with gooseberry, fromage blanc and elderflower dressing

ROASTS & MAIN COURSES

Braised blade of beef

Corn fed chicken supreme

Roast pork belly

All of the above are served with roasted potatoes, roasted carrots, spring cabbage and crushed swede, and a Yorkshire pudding

Roasted skate with girolles, edamame and a buttermilk and dill broth

Artichoke and garlic ravioli with a herb emulsion

DESSERTS

Blackcurrant soufflé with mascarpone sorbet, lemon thyme and oat crumb

Iced honey parfait with buckwheat praline cream and fennel pollen tuile

Rhubarb and yoghurt mousse with rhubarb compote and hibiscus

Sheep's milk panna cotta with strawberries and Thai basil

SIDES

Pigs in blankets
£7.00

Cauliflower Cheese
£5.50

Parsley and apricot stuffing
£6.00

TO FINISH

Viennetta affogato
£6.50

Cornet with whipped ganache
£3.50

Hand cast chocolates
£3.00

(N) Contains nuts (V) Vegetarian (DF) Dairy free
For those with specific allergens that would like to know more about the dishes on our menus,
please ask a member of our team who will be glad to assist.
All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.