

Mother's Day Restaurant Luncheon

Chicken Liver Paté,

lavoche, chicory, pancetta coffee jam, pickled red onion, carrot purée

Butternut Squash Velouté,

goat's cheese and spinach tortellini, roasted butternut squash, sage oil

Gin Cured Salmon,

cucumber, pink grapefruit, herring roe, lemon balm

Heritage Tomato Salad,

feta, asparagus, pickled shallot



Roast Sirloin of Beef,

roast potato, pomme purée, Yorkshire pudding, pan juices

Twice-cooked Shoulder of Lamb,

mint gastrique, broadbean and pea ragu, pickled swede, artichoke purée

Roast Cod,

sea vegetables, brown shrimp dauphine, braised baby gem, chorizo hollandaise

Carrot Gnocchi,

carrot sauce, roasted parsnip, sesame tuille, charred tenderstem, dukkah



Chocolate Fudge Brownie,

chocolate, cherry, pistachio

Banana Mousse,

raspberry, white chocolate, peanut butter, dulce de leche

A Selection of Homemade Ice Creams & Sorbets

A Selection of British Cheeses,

lavoche, truffle honey, quince purée, malt loaf

Coffee with Petits Fours

£41.50 for 3 courses per adult

£19.75 for 3 courses per child (12 years and under)

Prices are per person including vat

Major allergens intentionally used as ingredients are: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide
Please make your waiter aware of any known allergies or special dietary requirements.