

Mothering Sunday

10th March 2024

3 COURSES 65.00

...for the little ones...

Our main courses can be offered in smaller portions and simplified for younger diners, alternatively we are happy to offer a selection of simpler dishes for children to enjoy, please just ask

POMEGRANATE ROYALE

pomegranate liqueur, molasses & seeds
13.50

FRUTTO PROIBITO

seedlip groove 42, hibiscus, pomegranite, rhubarb lemonade
6.95

RHUBARB DAIQUIRI

tiptree English rhubarb liqueur, goldstone white rum
9.95

Food Allergies and intolerances – please speak to one of our front of house team when ordering.
A discretionary service charge of 12.5% will be added to your bill.

BREAD & TABLE SNACKS

Smoked Salted Butter

STARTERS

CRISP LAMB SHOULDER

Peas à la Française, Feta and Broad Beans

BROCCOLI AND BLUE CHEESE SOUP

Smoked Eel, Purple Sprouting Broccoli, Preserved Lemon

CORNISH CRAB

Smoked Almond, Carrot and Celeriac, Apple, Yogurt

PORT AND LIVER PARFAIT

Soused Cucumber, Shallots, Orange, Nigella Seed Wafer

MAIN COURSES

ROAST 32 DAY AGED SIRLOIN OF BEEF

Roast Potatoes, Crushed 'Neeps', Cauliflower Cheese, Yorkshire Pudding, Red Wine Gravy

ROAST LAMB SADDLE

Roast Potatoes, Crushed 'Neeps', Cauliflower Cheese, Yorkshire Pudding, Minted Gravy

STUFFED FILLET OF HAKE

Clam and Dulce Mousse, Monks Beards, Pearl Barley, Baby Globe Artichokes

CHICKEN BREAST

Braised Fennel, Spiced Thigh, Spring Onion, Mustard Cream

DESSERTS

RASPBERRY SOUFFLE

Caramelized White Chocolate, Raspberry Sorbet

'BAKED ALASKA'

Lemon and Vanilla, Bergamot Parfait, Meringue

POPPY SEED AND COCONUT SPONGE

Caramelized Pineapple, Coconut Sorbet

SELECTION CHEESES

Artisan Biscuits, Apple Chutney

MEAT FREE MENU

We are happy to adapt dishes where possible to accommodate dietary requirements, please feel free to ask

Ⓥ denotes dishes suitable for Vegan diets

STARTER

HEN OF THE WOODS Ⓥ

Roast Squash, Crisp Capers, Sage, Pickled Shallot

CHILLI AND HONEY ROAST HALLOUMI

Hazelnuts, Pomegranate, Treviso Chicory, Coriander

MAINS

BAKED AUBERGINE Ⓥ

Coriander and Peanut Pesto, Yellow Courgette, Soused Golden Raisins, Spiced Almond Cream

CUMIN SPICED CAULIFLOWER

Red Pepper Hummus, Crisp Kale, Pine Nuts, Dates

DESSERT

COCONUT SET CREAM Ⓥ

'Honeycomb', Rum Pineapple, Raisins, Mango and Passion Fruit Sorbet