

mother's day lunch

15th March 2026

68.00 per person

SAMPLE MENU

for the little ones...

our main courses can be offered in smaller portions for younger diners, alternatively we are happy to offer simplified dishes for children to enjoy, please just ask

yuzu blossom

yuzu sake, honey & orange blossom gin, earl grey, soda
11.50

aperitivo di corte

limoncello, bergamot liqueur, sparkling wine
13.50

belli-no

white peach and jasmine soda, peach purée
(alcohol free)
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.

✓ = dishes suitable for Vegetarians | ⑤ = dishes suitable for Vegans

starters

warm confit chicken and tarragon ballotine,
ventreche bacon, apricot, graceburn, heritage tomato, basil pesto

white onion and miso soup, ✓
portobello mushroom, comté, wild garlic

cold smoked halibut,
toasted cashew nut, kiwi, dill emulsion, cucumber consommé

braised octopus,
cornish crab, roast tomato, chorizo jam, baked capsicum

hen of the woods, ⑤
carrot and pearl barley 'risotto', picked fennel

maple roast halloumi, ✓
pumpkin seeds, prunes, bitter leaf

main courses

roast beef sirloin,
dripping roast potatoes, crushed 'neeps', cauliflower cheese,
yorkshire pudding

roast pork loin,
dripping roast potatoes, crushed 'neeps', cauliflower cheese,
yorkshire pudding, apple sauce

roast lamb cutlet,
shoulder, baked aubergine, spiced feta, tomato, preserved lemon jus

pan roast hake,
thai green mussels, choy sum, coriander oil, hot and sour cabbage

salt baked crapaudine beetroot, ⑤
sriracha, wild rice, edamame beans, chicory

butter roasted king oyster mushroom, ✓
crisp kale, salt baked artichoke, crone artichokes, truffle

desserts

spiced tiramisu,
70% dark chocolate, gingernut

lemon tart,
vanilla crème fraîche

roast banana souffle,
kalamansi sorbet, bitter chocolate

⑤ coconut set cream,
'honeycomb', rum pineapple, raisins, mango and passion fruit sorbet

cheese selection,
3 cheeses from our cabinet

coffee, tea & sweet treats 6.00

kopi luwak *'the world's rarest coffee'* 25.00

sumatran mandailing kopi luwak is processed naturally by palm civet cats; at night civets gorge themselves on the extremely rare arabica coffee cherries, selecting only those at their optimum ripeness, the ingested berries are then naturally processed during the digestive process, then cleaned and lightly roasted

spirits, liqueurs, stickys & after dinner cocktails

please ask to see a bar list for our full selection of after dinner drinks