

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 | (V) = dishes suitable for Vegans

starters

Cornish Cock Crab,
apple and hazelnut dressing, pickled carrot, kohlrabi and coriander

Stuffed Rabbit Saddle,
ventreche bacon, walnut ketchup, beetroot, red wine jus

Crisp Hen's Egg,
chorizo jam, smoked potato, dill

Chalk Stream Trout Mosaic,
nori, cauliflower, buttermilk, wasabi

Hand Dived Orkney Scallop, (*£6 supplement*)
smoked haddock croquette, maple, squash and parmesan sauce

Soy Glazed Hen of the Woods, ⑤
cauliflower kimchi, smoked tofu, wild rice

Halloumi Schnitzel, ✓
red pepper jam, radicchio, hazelnuts

main courses

Roast Aged Beef,
roast potatoes, crushed 'neeps', cauliflower cheese, Yorkshire pudding

Roast Pork Loin,
roast potatoes, crushed 'neeps', cauliflower cheese, Yorkshire pudding

Lamb Cutlet,
wild garlic pesto, black olives, crisp sweetbread, spring cabbage

Pan Fried Skrei Cod,
romesco sauce, rose harissa, calçots

Stuffed Fillet of Lemon Sole, (*£8 supplement*)
tempura prawn, Devon palourde clams, citrus braised endive, chive beurre blanc

Char Siu Cauliflower 'Steak', ✓
wild rice, peanut and lime slaw, spring onion

Masala Baked Aubergine, ✓
preserved lemon yogurt, toasted chickpeas, pistachio dukkah

desserts

Raspberry Soufflé,
raspberry sorbet, white chocolate and lime sauce

Ice Cream Sandwich,
coconut and mango parfait, toasted coconut sponge, kafir lime

72% Chocolate Tart,
pistachio and yoghurt ice cream

① Pear and Cashew Nut 'Cheesecake'
medjool dates, ginger, poached pears, pear 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