Mother’s Day lunch

7th March 2026

68.00 per person

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 | Ⓥ = dishes suitable for Vegans

starters

Grilled Octopus and Cornish Crab,
spiced tomato and butter sauce, toasted cashew nut, bombay potato

Duck and Pear Pain Perdu,
smoked duck breast, liver parfait, pickled pear, celeriac rémoulade

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

Grilled South Coast Mackerel,
poached rhubarb, young almonds, fermented chili

Hand Dived Scottish Scallops, *(£8 supplement)*
smoked pike's roe, truffled Jerusalem artichoke, citrus beurre blanc

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

Halloumi Schnitzel, √
red pepper jam, radicchio, hazelnuts

main courses

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

Braised Lamb Shoulder,
roast potatoes, crushed 'neeps', Yorkshire pudding

Slow Roasted Pork Belly,
roast potatoes, crushed 'neeps', Yorkshire Pudding

Stuffed Chicken,
Ratatouille, wild garlic pesto, black olives, spring cabbage

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

Poached Atlantic Halibut, *(£6 supplement)*
king oyster mushroom, prawn dumpling, enoki, soy and mushroom broth

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

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

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desserts

Roast Banana Souffle,
kalamansi sorbet, caramelised white chocolate and lime sauce

Rhubarb and Ginger Trifle,
poppy seed sponge, poached rhubarb, ripple ice cream

Classic Lemon Tart,
vanilla ice cream, vanilla meringue

Ⓥ Macadamia Nut and Mango,
roast macadamia nut mousse, coconut sorbet, fresh and candy mango, cocoa nib granola

Selection of 3 Cheeses,
chutney, water biscuit

coffee, tea & sweet treats 6.00

spirits, liqueurs, stickys & after dinner cocktails
please ask to see a bar list for our full selection of after dinner drinks

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