



MOTHER'S DAY MENU

Starters

THREE ROCK OYSTERS, Shallot Vinegar, Lemon

CRISPY LAMB SHOULDER, Sticky Soy, Green Chilli, Apple, Coriander

SALMON CRUDO, Blood Orange, Avocado, Seaweed, Chilli & Citrus Dressing

BURRATA, Roasted Beetroot, Sage & Walnut Pesto, Raspberry Vinaigrette (v)

GRILLED ASPARAGUS, Crispy Poached Egg, Wild Garlic Hollandaise (v)

OCTOPUS CARPPACCIO, Chorizo Jam, Squid Ink Aioli, Samphire

Mains

ROASTED BLACK ANGUS BEEF SIRLOIN, Roasted Potatoes, Yorkshire Pudding, Glazed Carrots, Broccoli, Buttered Leeks & Gravy

ROASTED CORN FED CHICKEN BREAST, Roasted Potatoes, Yorkshire Pudding, Glazed Carrots, Broccoli, Buttered Leeks & Gravy

SLOW ROASTED PORCHETTA, Roasted Potatoes, Yorkshire Pudding, Glazed Carrots, Broccoli, Buttered Leeks & Gravy

ROASTED SQUASH, Roasted Potatoes, Yorkshire Pudding, Glazed Carrots, Broccoli, Buttered Leeks & Vegetarian Gravy

WILD MUSHROOM TORTELLINI, Tenderstem Broccoli, Pecorino Cream, Tarragon Oil

PAN ROASTED PETERHEAD COD, Baby Spinach, Pommes Anna, Ginger & Lobster Butter

BLACK ANGUS FILLET STEAK, House Chips, Peppercorn Sauce (£6 supplement)

Desserts

LEMON TART, Roasted White Chocolate, Honeycomb Ice Cream

DARK CHOCOLATE MOUSSE, Salted Caramel, Hazelnuts, Black Cherry

MADAGASCAN VANILLA PANNACOTTA, Blackberries, Honeycomb

CHEESEBOARD, Crackers, Chutney, Quince Jelly

£55 per person

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.