



MOTHER'S DAY MENU

Starters

FOUR ROCK OYSTERS, Shallot Vinegar, Lemon

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

SALMON CRUDO, Lychee, Avocado, Seaweed, Yuzu Kosho Dressing

NATIVE LOBSTER RISOTTO, Piquillo Peppers, Samphire, Tarragon Oil

GRILLED WYE VALLEY ASPARAGUS, Wild Mushrooms, Watercress, Brown Butter Hollandaise (V)

WILD GARLIC GNOCCHI, Smoked Ricotta, Red Chicory, Parmesan Cream (V)

Mains

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

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

LAMB RUMP, Roasted Potatoes, Yorkshire Pudding, Glazed Carrots, Broccoli, Buttered Hispi Cabbage & Gravy

NUT ROAST, Roasted Potatoes, Yorkshire Pudding, Glazed Carrots, Broccoli, Buttered Hispi Cabbage & Vegetarian Gravy (V)

WILD MUSHROOM TORTELLINI, Tenderstem Broccoli, Pecorino Cream, Tarragon Oil (V)

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

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

Desserts

BASQUE CHEESECAKE, Tonka Bean Crème Fraiche, Berry Compote

MADAGASCAN VANILLA PANNA COTTA, Blackberries, Honeycomb

DARK CHOCOLATE MOUSSE, Salted Caramel, Hazelnuts, Black Cherry

CHEESEBOARD, Crackers, Chutney, Quince Jelly

£65 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.