



MOTHERS DAY MENU

£55.00 PER PERSON

(Including a complimentary glass of Champagne)

STARTERS

Butter Bean Soup, Polenta Croutons with Black Pepper Oil (D, G, SD)

Beetroot Tartar Confit Quail Egg Chestnut Mushroom (D, E, G)

Crab Benedict Pink Grapefruit Salad (C, E, G)

Duck Terrine Orange Marmalade and Rye Bread (G, SD, D)

MAIN COURSE

(All main courses served with fresh seasonal vegetables)

Saddle of Lamb (SD)

Beef Wellington for two (G, E, SD)

Corn-Fed Roast Chicken (G, SD)

Wild Mushroom Barley Risotto Mascarpone Cheese (G, D, SD)

DESSERT

Yorkshire Poached Rhubarb, Vanilla Custard Star Anise Meringue (D, E, G)

Buttermilk Panna Cotta, Gooseberry Compote, Dry Cherry Granola (D, G)

Dark Chocolate Delice Salted Ganache, Creme Fraiche (D, G)

Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.