



## Mothers Day

2 courses £35/ 3 courses £40

### Aperitifs

Botivo Spritz £7.00

Botivo, soda

Sloegroni £9.50

Sloe gin, vermouth,  
campari

French 75 £9.50

Gin, lemon juice,  
sugar, prosecco

### Nibbles

House rosemary focaccia, homemade butters £8

Crispy goats cheese, truffle honey £7

### Starters

Leek and potato soup, crispy potatoes, leek top oil, warm focaccia

*Pinot Grigio, Novita, Italy*

Cod and bacon fishcake, confit potato and leek, bacon fat sauce

*Albarino, Pazo do Mar, 'Coral do Mar' Spain*

Chicken liver parfait, sherry reduction, smoked tomato chutney, brioche

*Pinot noir, USA*

Oak roast salmon salad, sun blush tomato, red onion, avocado caesar dressing

*Bloomsbury, Ridgeview, England*

### Mains

Roasted dry aged sirloin beef, roast potatoes, mashed potatoes, vegetables, Yorkshire pudding, gravy

*Rioja Reserva, Bodegas Oндarre, Spain*

Nut, date and sage roast, roast potatoes, mashed potatoes, vegetables, Yorkshire pudding, gravy (V)

*Chablis, Domaine Jean Goulley, France*

Corn fed chicken breast, roast potatoes, mashed potatoes, vegetables, Yorkshire pudding, gravy

*The Black Shiraz, Berton Vineyard, Australia*

Roast pork belly, smoked carrot puree, baby carrot, hen of the woods, mustard seed jus

*Brouill, Oliver Ravier, France*

Shortcrust pastry fish pie, chive mash, smoked butter sauce, mixed vegetables

*Vermentin, 'Timo' San Marzano*

Wild mushroom and black truffle risotto, onion stock, chive oil, Mrs. Kirkham's

*Sauvignon Blanc, Terre Du Soleil, France*

### Desserts

Yorkshire rhubarb and custard trifle

*Chateau Suduiraut, Castelnau de Suduiraut, Saunternes, France*

Chocolate fondant, salted caramel, Baileys mascarpone

*Elysium' Black Muscat, Quady, USA*

Gin baba, coconut and lime sortbet, lemon balm, raspberries

*Michele Chiarlo 'Nivole' Italy*

Apple tart tatin, Calvados crème fraîche

*Botrytis Semillon, Berton Vineyard, Australia*

Selection of three cheeses, crackers, truffle honey (£5 Supplement)

*10 year old Tawny Port, Barros, Portugal*

An optional service charge of 10% is added to all our bills.

*Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.*