



Mothers Day

3 Courses, £50 pp

Nibbles

Homemade Bread & Butter £3.50 pp

Bresaola, Guindillas, Westcombe Cheddar £8

Truffle Rosti Bites, Chive Crème Fraîche £7

Starters

Soup of the Day, Warm Bread, Butter (v)

Ponzu Cured Stonebass, Crispy Chilli, Radish, Coriander, Pickled Ginger

Pressed Lamb Belly, Red Cabbage, Yoghurt, Dukkah, Parsley, Sorrel

Crapaudine Beetroot Tartare, Elderflower Honey, Seed & Nut Crumb, Whipped Ricotta, Nasturtiums (v)

Mains

Roasted Salt Aged Sirloin of Beef, Roast Potatoes, Mashed Potatoes, Vegetables, Yorkshire Pudding, Gravy

Lamb Rump, Roast Potatoes, Mashed Potatoes, Vegetables, Yorkshire Pudding, Gravy

Nut, Date and Sage Roast, Roast Potatoes, Mashed Potatoes, Vegetables, Yorkshire Pudding, Gravy (v)

Sea Trout, Mussels, Asparagus, Warm Gazpacho, Parisienne Potato, Sea Beet

Guinea Fowl Mouselline, Butternut Squash, Radicchio, Fondant Potato, Malt Jus

Pithivier, Onion Jus, Braised Roscoff, Carrot, Roast Garlic Mash (v)

Desserts

Warm Parkin, Caramelised Pineapple, Rum Toffee Sauce, Ginger Ice Cream

Lemon Savarin, Vanilla Crémeux, Lemon Curd, Sugar Pine Nuts, Lemon Thyme Sorbet

Raspberry Parfait, Tonka Bean Cream, Pink Peppercorn Meringue, Raspberry Juice, Raspberries

Noalya 64 % Chocolate Fondant, Baileys Mascarpone, Biancovado Chocolate Sauce

Selection of Three Cheeses, Crackers, Quince, Chutney, Truffle Honey, Grapes (**£5 Supplement**)

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.