

Mothering Sunday Menu

Starters

Goats cheese mousse, roasted beetroot, beetroot purée, pickled quince, radishes, hazelnut pesto and watercress (V) (VG available)

Caramelised Jerusalem artichoke soup with burnt pear and toasted walnuts (GF) (V)

Seared sea bass, celeriac remoulade, torched citrus salad and nasturtiums

Ham hock and mustard terrine, pea purée, minted peas, broad beans, pickled shallots and sourdough toast

Mains

Butternut squash and chestnut wellington, wilted chard, grilled leeks (VG)

Sea bream, saffron pomme purée, baby fennel and boullabaisse (GF)

Lamb shank, garlic and rosemary mash potato, green beans, redcurrant and rosemary sauce

Roast sirloin of beef, Yorkshire pudding, roast potatoes, cauliflower croquet, carrot and swede purée, green beans

Desserts

Caramel pineapple, pink peppercorn and passionfruit sorbet (VG)

Lemon meringue parfait, lemon curd, lime (GF)

Chocolate brownie, salted caramel, peanut butter popcorn

Selection of British and French cheeses with biscuits, grapes and chutney

£35.00 per person

GST Inclusive

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus.

If you have any specific dietary requirements please inform your waiter.

(GF = Gluten Free, VG = Vegan, V = Vegetarian)