

MOTHERS DAY

Menu

2 courses £28.95 | 3 courses £34.95
FREE GLASS OF PROSECCO FOR MUM

STARTERS

- Crab & tarragon tartlet**, saffron aioli CR,M,E,MU,G
- Goat's curd & roasted beetroot salad**, candied walnuts, orange dressing M,N
- Confit duck leg terrine**, pickled cherries, toasted brioche G,E,M,SO
- Seared scallops**, Jerusalem artichoke purée, smoked pancetta S,M,MO

MAINS

- Herb-crusted rack of lamb**, dauphinoise potatoes, sautéed greens served with a redcurrent jus M,MU,G
- Pan-roasted monkfish**, Hasselback potatoes, lobster bisque topped with samphire F,CR,M
- Chicken ballotine**, garlic mash, Cavolo Nero, red wine jus M,SO
- Wild mushroom & Truffle Risotto**, Parmesan crisp M,SO

DESSERTS

- Pear & almond frangipane tart**, vanilla crème anglaise G,E,M,N
- Salted caramel & dark chocolate mousse**, honeycomb ice cream G,E,M
- Vanilla panna cotta**, poached rhubarb & pistachio crumb M,N
- Classic lemon tart**, raspberry sorbet G,E,M

All tables will be subject to a discretionary service charge of 12.5%

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

