



Mother's Day Lunch

Soup of the Day (vg)

4 Herm Oysters, Shallot Vinegar, Lemon

Marinated King Prawn and Octopus Salad, Pickled Radish, Mango, Avocado, Yuzu and Sesame Dressing (gf)

Confit Duck Croquettes, Pickled Red Cabbage, Orange, Hazelnut

Celeriac, Caramelised Red Onion and Aged Cheddar Tart, Hazelnut Pesto (v)

White Crab Cakes, Lime and Dill Aioli, Watercress



Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Roast Vegetables, Jus (gfo)

Roast Leg of Lamb, Yorkshire Pudding, Roast Potatoes, Roast Vegetables, Jus (gfo)

Vegetarian Roast, Yorkshire Pudding, Roast Potatoes, Greens,
Roast Vegetables, Gravy (v) (vgo)

Wild Mushroom Pithivier, Roast Butternut Squash, Kale, Chestnut Sauce (v) (vgo)

Fillet of Cod with a Herb Crust, Braised Puy Lentils, Spiced Carrot Purée,
Spinach, Curry Oil (gfo)

Moules in a Garlic, Onion, White Wine, Cream and Parsley Sauce, French Fries, Bread (gfo)



Lemon and Olive Oil Cake, Orange Compote, Tonka Bean Ice Cream, Dark Chocolate

Peach Tart, Raspberry Ripple Ice Cream, Raspberries

Dark Chocolate Profiteroles, Salted Caramel, Coffee Cream, Banana Anglais

Cheese

Ice Cream/Sorbet



£25 | 2 courses

£30 | 3 courses

For tables of 8 or more, a discretionary 10% service charge will be added to the final bill