

mother's day lunch

30th march 2025

68.00 per person

for the little ones...

our main courses can be offered in smaller portions for younger diners, alternatively we are happy to offer simplified dishes for children to enjoy, please just ask

millionaire's old fashioned

toast infused rye whisky, salted caramel, dark chocolate bitters
11.50

aperitivo di corte

limoncello, bergamot liqueur, sparkling wine
13.50

belli-no

white peach and jasmine soda, peach purée
(alcohol free)
9.95

food allergies and intolerances – please speak to one of our front of house team when ordering.
a discretionary service charge of 12.5% will be added to your bill.

√ = dishes suitable for Vegetarians | (V) = dishes suitable for Vegans

starters

seared tuna
almond, szechuan pepper, cucumber, apple, fragrant tuna consommé

hand dived orkney scallops
confit carrot, peanut and coconut, coriander yogurt

confit salmon
ash rolled salsify, lovage pesto, bulgur wheat

celeriatic and barkham blue soup
maple glazed turnips, beurre noisette

rabbit and tarragon ballontine
spiced puy lentils, stuffed loin, date, sand carrot

hen of the woods, ✓
dolcelatte 'risotto', pickled shallots

chilli and honey roast halloumi, ✓
hazelnuts, pomegranate, treviso chicory, coriander

main courses

roast 32 day aged sirloin of beef
roast potatoes, crushed root vegetables, parsnips, red onion
yorkshire pudding, buttered greens, cauliflower cheese, red wine jus

roast pork loin
roast potatoes, crushed root vegetables, parsnips, beetroot
apple sauce, buttered greens, cauliflower cheese, sage jus

roast stone bass
little wallop, poached baby globe artichokes, red chicory, artichoke sauce

roast lamb rump
braised shoulder, roast tomato and chickpea, spring onion, red chilli

sumac poached cod
roast cauliflower, sea aster, marinated feta, oregano

salt baked crapaudine beetroot, (V)
siracha, wild rice, edamame beans, chicory

butter roasted king oyster mushroom, ✓
smoked aubergine, salt baked celeriac, pearl onion, truffle

side dishes 6.00

pear and port braised red cabbage
confit la ratte potatoes, garlic, parmesan
creamed leeks

desserts

raspberry souffle
caramelized white chocolate, raspberry sorbet

kentish gypsy tart
yogurt ice cream

dark chocolate delice
poppy seed and coconut sponge, cocoa nib florentine, coconut sorbet

coconut set cream, (V)
'honeycomb', rum pineapple, raisins, mango and passion fruit sorbet

cheese selection,
3 cheeses from our cabinet

coffee, tea & sweet treats 6.00

kopi luwak *'the world's rarest coffee'* 25.00

sumatran mandailing kopi luwak is processed naturally by palm civet cats; at night civets gorge themselves on the extremely rare arabica coffee cherries, selecting only those at their optimum ripeness, the ingested berries are then naturally processed during the digestive process, then cleaned and lightly roasted

spirits, liqueurs, stickys & after dinner cocktails

please ask to see a bar list for our full selection of after dinner drinks