

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

cornish crab and octopus,
roast tomato soup, chorizo jam, baked capsicum, crisp chicken

red wine braised suffolk chicken,
king oyster mushroom, parfait, ventreche bacon

white onion and miso soup,
portobello mushroom, comté cheese, wild garlic

cold smoked halibut,
toasted cashew nut, kiwi, dill emulsion, cucumber consommé

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,
yorkshire pudding, buttered greens, cauliflower cheese, red wine jus

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

roast lamb cutlet,
shoulder, baked aubergine, spiced feta, tomato, preserved lemon jus

pan roast hake,
thai green mussels, choy sum, coriander oil, wakame salad

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

hash brown, truffle mayo, chives
roast piccolo parsnips, mustard, honey
creamed savoy cabbage, pancetta

desserts

blackberry souffle,
white chocolate, almond

spiced tiramisu,
70% dark chocolate, gingernut

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