

# mother's day lunch

20<sup>th</sup> 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