

MOTHER'S DAY LUNCH

31st March 2019

Starters

Carrot and orange soup with carrot top pesto with coriander oil

Coffee braised pork cheek with celeriac mash and potato crisp

Hand dived scallops, chilli and ginger gel with water chestnuts and pak choi

Mains

Sirloin of Beef with duck fat roast potatoes, seasonal vegetables,
and a red wine sauce

Salmon fillet, crushed heritage potatoes with sea vegetables and beurre noisette

Pea and broad bean risotto with asparagus and garlic and parsley oil

Desserts

Li Chu 64% chocolate custard tart with almond ice cream

White chocolate delice, blood orange sorbet and mimosa gel

Selection of British and European cheeses with homemade chutney and black grapes

Coffee and petit fours

2 courses £35

3 courses £42

12.5% service charge will be added to your bill

Unlimited Prosecco or Bloody/Virgin Mary add £15.00 pp

We cannot guarantee the absence of any traces of nuts or other allergens, please advise a member of staff if you have any dietary requirements. Free flowing brunch is available for 2 hours from your booking time. 12.5% discretionary service charge will be added to your bill.