

MOTHER'S DAY MENU

Homemade rosemary & onion bread rolls

STARTERS

Longhorn beef tartare, smoked egg yolk, dripping toast 520kcal

Smoked Salmon terrine, roasted beetroot, rye bread, lemon 492kcal

Artichoke heart soup, herb oil, chives (vg) 169kcal

MAINS

Pan seared rack of lamb

Half herb fed roast chicken

All served with roast potatoes, braised white cabbage, roast carrots & parsnips, tender stem broccoli, Yorkshire pudding, red wine gravy

Pan seared seabass, garlic spinach creamed mash, butter sauce

Veggie pot pie, Hispi cabbage, vegan cream sauce (vg)

DESSERT

Pecan tart, cinnamon clotted cream 494kcal

Bramley Apple Crumble, vanilla custard (vg)

Ice-cream, sorbet, vanilla, chocolate, raspberry lemon

Two courses £35pp

Three courses £45pp

(v) - vegetarian (vg) - vegan

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. Our vegan dishes are made to the vegan recipes but might not be suitable for guests with milk or egg allergy