

MOTHER'S DAY MENU

Three-Courses £65 per person

STARTERS

ASPARAGUS, FETA, OLIVE, TOMATOES & ONION SALAD
BEEF TARTARE, DIJON MUSTARD DRESSING, CROSTINI
BURRATA, MIXED BEAN SALAD, ROCKET PESTO
SOUTH CAROLINA BBQ PORK RIBS
SMOKED HADDOCK, JERSEY ROYALS, FENNEL, BEETROOT SALAD

MAIN COURSES

LAMB RUMP, APRICOT PURÉE, TOMATO & SAFFON SALSA, CITRUS DRESSING
PAN-FRIED RED SNAPPER FILLET, SPRING VEGETABLE PISTOU, BABY SQUID
POACHED COD FILLET, SMOKED CREAM, ASPARAGUS, BROAD BEANS
RED WINE BRAISED BEEF, WHIPPED POTATO, SMOKED BACON & ONION
GRILLED COURGETTE, CAULIFLOWER COUS COUS, BEETROOT

SIDES (to share family style)

ROASTED POTATOES & SEASONAL VEGETABLES

DESSERTS

DARK CHOCOLATE & BAILEYS LAYERED CAKE

STRAWBERRY MOUSSE, MERINGUE, ELDERFLOWER SORBET

BLOOD ORANGE CAKE, DARK CHOCOLATE GANACHE & BLOOD ORANGE SORBET

NEW YORK STYLE CHEESECAKE, FRESH BERRIES, BLUEBERRY COMPOTE

CREAM CARAMELISED APPLES, TONKA BEAN, WHIPPED CREAM