

mother's day

MENU £35pp

STARTERS

Prawns & Nduja

toasted brioche & parsley essence

Chicken Roulade GF

herbs stuffing, cappers dust & red wine reduction

Jerusalem Artichoke & Celeriac Salad VG - V -GF

lime & mustard foam, truffle dressing & micro leaves

MAIN COURSES

Potato Crusted Sea Bream GF

chives foam, pickled fennel salad & orange segments

Sweet Potato Gnocchi V - VG

parsley dressing, toasted walnuts, garlic & gruyere sauce

Slow Cooked Pork Tenderloin GF

serrano ham, fondant potato, swiss chard & red wine jus

DESSERTS

White Chocolate Mousse GF

poached rhubarb & short bread crumb

Apple Tart Tatin VG

vanilla ice cream

Avocado Cheesecake

pistachio nuts & lime dressing

Our kitchen prepares dishes using all 14 major allergens as defined by UK law. While we take great care in preparing your meal, please be aware that cross-contact with allergens may occur during cooking. If you have any food allergies or intolerances, please inform our staff when placing your order, and we will do our best to accommodate your needs. a discretionary 12.4% service charge will be added to your bill.