

MOTHER'S DAY MENU

3 courses £70.00

Additional Bottomless Prosecco £39.00pp / Additional Bottomless Champagne £89.00pp

Bread and butter 271 kcal £3.95

Sweetcorn velouté, charred cobb, fried baby leek (vg) 324 kcal

28-day aged beef tartare, pancetta crisp, confit egg yolk, toasted sourdough 543 kcal

Cured smoked mackerel, fennel, smoked red pepper piperade, dehydrated Sicilian lemon 512 kcal

Duck liver parfait, pickled winter berries, cognac butter, walnut brittle, pain d'épice 1143 kcal

Wild boar tortelloni, beef shin ragout, red wine jus 404 kcal

Wild mushroom & winter truffle trofie, cep cream, 30 day aged parmesan (v) 580 kcal

Pan roasted stone bass fillet, palourde clams, king prawn, saffron beurre blanc, avruga caviar 556 kcal

Roast chicken supreme, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus 1861 kcal

Chargrilled Onglet steak, duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus 1728 kcal

Chargrilled rib-eye (£25 supplement) duck fat potatoes, seasonal vegetables, Yorkshire pudding, port jus 1301 kcal

Chargrilled dry aged Tomahawk steak 1.3kg eye (£68 supplement) béarnaise & bordelaise sauce, roasted garlic 2109 kcal sharing

£6.00 each Baby leaf salad (v) 173 kcal £6.50 each / French beans, caramelised shallot butter (v/vg) 150 kcal

£7.00 each Port braised red cabbage (vg) 150 kcal

Dark chocolate marquise, mulled poached pear sorbet, 23ct gold leaf 545 kcal

Rum & raisin crème brûlée, cinnamon spiced blanc chantilly (v) 761 kcal

Valrhona chocolate chilli fondant, brandy ice cream (v) 581 kcal

Allow 12 minutes

Daily selection of home-made ice cream & sorbets 360 kcal per scoop

Selection of French artisan cheeses, quince jam, grapes, seeded crackers, homemade fruit & nut crackers
(£5 supplement) 984 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.

Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill. We are a cashless venue.