



MOTHER'S DAY SET MENU

3 Courses set menu £65 per person

Served with a glass of Delamotte Brut Champagne

Sommelier Selected Carafe of Wine (50cl) 25

Artisanal sourdough, Estate Dairy salted butter, seasonal snack 4.5pp

STARTERS

Tart of Dorset crab, fondant of English apple, lemon verbena

Classic terrine of duck, pork & guinea fowl 'en croûte', house relish

Isle of Orkney hand-dived scallop, Wye Valley asparagus, XO sauce

Montgomery cheese soufflé, last of the black winter truffles

MAIN COURSES

Grilled monkfish, brown shrimps, parsley, capers & lemon 'Dieppoise'

Sutton Hoo chicken, young leeks, new season morels 'à la crème', tarragon, hazelnuts

Roast Cumbrian Herdwick lamb, crisp Anna potatoes, early spring greens & wild garlic

Cornish halibut, white asparagus, shellfish and sea herb butter

SIDES

Truffle mashed potato / Salad of Winter young leaves, French dressing /

Cavolo nero, fennel & garlic / Carrot, honey & mustard

From £8

DESSERTS

Selection of European artisan cheese, sour cherry & currant fruit bread

Classic lemon tart, Japanese citrus, chantilly

Signs of spring - 70% Nicaraguan chocolate flower

Vanilla and rose scented cheesecake, Yorkshire rhubarb

Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00

Unlimited Miscela Evoluzione 100% Arabica coffee served with a selection of homemade petit fours at £8 per person

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 14.5% will be added to the total bill. 20% VAT is included in all prices.*