

Mother's Day Menu

2 courses £55.00 | 3 courses £62.50

Under 10s children's menu available

Starters

Scallops, chanterelles, kelp butter emulsion,
sweetcorn purée charred

Venison, cured, juniper and bay pickled vegetables, red fruit

Soup, arancini, wood mushrooms velouté, tarragon (v or vegan)

Tortellino, nduja, calamari, Riesling foam, chive oil, olive crumb

Mains

Beef fillet, butter basted, oxtail ravioli, creamed greens,
tarragon reduction

Monkfish, wellington, salt crust sugarloaf cabbage, Chardonnay

Gnocchi, smoked, roasted cauliflower, sesame coated,
spinach cream, burnt lemon and Antica vermouth (v & vegan)

Duck, dry aged, skewered liver, maple leg, bone marrow
and leek confit, sherry, grapefruit jus

Desserts

Black Forest, meringue, Alaska

Paris Breast, hazelnut mousseline, chocolate wafer

Lemon soup, fruit salad

Artisan cheese, savoury biscuits, fig chutney

WE ARE A CASHLESS RESTAURANT

On arrival, please advise a member of staff of any allergies.

We use many allergen products in our kitchens and
unfortunately cannot guarantee dishes are trace free.

A discretionary 12.5% service charge will be added to your bill,
this will be equally split between the whole team.



The CHEF'S TABLE