

# MOTHER'S DAY

SUNDAY 30<sup>TH</sup> MARCH 2025

THREE COURSES 65

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NOCELLARA OLIVES	4.5	CRACKLING	
SMOKED ALMONDS	4.5	pork puffs, apple sauce, espelette pepper	6
OYSTER		CARAWAY BREAD	
maldon rock oyster, fermented chilli sauce	3.5	hinxden cultured butter, rosemary oil	6

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## STARTERS

VELOUTE spinach, wild garlic velouté, black olive, whipped sheep's' curd, nasturtiums

SALMON blood orange, grapefruit, olive oil, avocado, salmon roe

BROCCOLI purple sprouting, kingcott blue, pickled pear, kohlrabi, walnut ketchup

MUSSELS shetland mussels, white wine, garlic foam, parsley puree, croutons

TARTARE scottish beef pickled onion, sesame, onion ketchup, parmesan, castelfranco

## MAINS

ASPARAGUS 63'c duck egg, caesar dressing, morels, brioche croutons, asparagus

HAKE roast hake loin, bonito shrimp butter, asparagus, jersey royals, samphire

LAMB roast rump, braised shoulder, mint gel, wild garlic, roscoff onion

PORK confit pork belly, roast fillet, apple puree, crackling, mash potato, charcuterie jus

BEEF 35-day dry aged scottish beef rump, roscoff onion, tewkesbury mustard, carrot puree

ALL ROASTS SERVED WITH BEEF DRIPPING ROAST POTATOES, CARROT AND SWEDE CRUSH, KALE, YORKSHIRE PUDDING, RED WINE JUS

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## SIDES

beef dripping roast potatoes	6	cauilflower cheese	6
red wine jus	6	truffle parmesan fries	6
purple sprouting broccoli	6	yorkshire pudding	2

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## DESSERTS

AFFOGATO | RASPBERRY SORBET | VANILLA ICE CREAM, HONEYCOMB

CHOCOLATE 64% chocolate cremeux, marshmallow, gram cracker

TART banoffee tart, dulce de leche, banana, lime, woodruff cream, puffed wheat

CRÈME BRULEE classic vanilla crème brulee, almond financier, apple puree

ICE CREAM SANDWICH rhubarb and custard, vanilla, sorrel

CHEESE tunworth, kentish blue, ashmore, tomme de savoie, fig jam, crackers, oat biscuit 6 supplement