

Mother's Day Menu

Amuse bouche

First Course

Seafood raviolo, lobster bisque
Chicken liver parfait, apple chutney, sourdough
Butternut squash velouté, spices, ginger milk
Dorset crab, wasabi, avocado & mango £10 supplement

Main Course

Red leg partridge, celeriac, fig
Jerusalem artichoke risotto, artichoke crisp, chive
Loch Duart salmon, cucumber, confit potato, butter emulsion
Tournedos Rossini, celeriac, sauce périgordine £10 supplement

Side £5 supplement

Extra fine green beans
Broccoli
Charlotte potato purée
Cornish new potatoes
Potato & Winter truffle mousseline £4.50 supplement
Secrett's leaf salad

Dessert

Valrhona Manjari delice, pineapple, salted caramel tuile
Apple & cinnamon crème brûlée
Passionfruit panna cotta, spiced pineapple
Farmhouse cheese from the trolley £10.00 supplement

4 courses £45