



MOTHER'S DAY MENU

SNACKS

- Nocellara olives £4
- Sourdough, marmite butter £5
- Seared day boat scallops £12
peas & guanciale
- English garden pea purée £8
whipped feta, mint, omega seed cracker

STARTERS

- Wagyu beef tartare £18
Glazed bone marrow, smoked beef, parsley & shallot, green pistachio
- Isle of Wight tomato tart £12
Confit garlic & shallot, caramelised rosary goats' cheese, bitter leaf salad
- Line caught wild bass crudo £14
Calamansi vinegar, pickled jalapeños, crispy buckwheat, finger limes
- Wild garlic soup £10
Sourdough, cultured butter

MAINS

- Grilled lamb chop £38
Lamb bacon, petit pois, sorrel, potato sphere, goats' curd, Maderia jus
- Spring vegetable risotto £26
English garden peas, Wye Valley asparagus, English Pecorino, acid butter
- Fish of the day market price

ROASTS

- Texel lamb striploin, mint sauce £26
- Corn fed chicken breast, bread sauce £23
- Served with potatoes, Yorkshire pudding, carrots, hispi cabbage, gravy

SIDES £6.5

Truffled Cauliflower cheese +£3 | Roasted potatoes | Garden salad | Seasonal greens | Roasted carrots

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. Please note that a discretionary service charge of 12.5% will be added to your bill.