

MOTHER'S DAY SUNDAY LUNCH

2 COURSES £32 | 3 COURSES £40

Served till 5pm

Starters

Harry's Prawn Cocktail

avocado puree, king prawn, bloody mary sauce, cherry tomatoes (CR,M,SD,MU,CE)

Chicken Liver Parfait

cherry gel, clementine, onion seed & thyme brioche (GL,M,EG,SD)

Crispy Fried Calamari

sriracha mayonnaise (GL,CR,MU,EG,SD,SO)

Heirloom Tomato Bruschetta (VE)

chopped avocado, whipped basil tofu, basil pesto, pomegranate seeds (G,SD,SO)

Mains

All roasts served with crispy roast potatoes, Yorkshire pudding,

Maple roasted carrots & parsnips & seasonal greens

Children's roast option also available for £10

28 day aged roast sirloin of beef (CE,GL,EG,M,SD,MU)

Lemon & thyme roasted chicken (CE,GL,EG,M,SD,MU)

Roast pork belly with caramelized apple puree (CE,GL,EG,M,SD,MU)

Wild mushroom, celeriac & spinach pithivier, chive beurre blanc (V) (CE,GL,EG,M,SD,MU)

Whole Chargrilled Seabass | £5 supplement

Roasted new potatoes, purple sprouting broccoli, caper, parsley & lemon butter.

(FI,SD,M,MU)

Desserts

Vanilla Crème Brûlé pistachio biscotti (GL,EG,M,N)

Dark Chocolate Delice sea salt, passionfruit curd, biscotti puree,
honeycomb ice cream, honey tuille (GL,EG,M)

Sticky Toffee Pudding date puree, vanilla clotted cream ice cream (GL,EG,M)

Mango & Passionfruit Pavlova vanilla cream, mango sorbet, coconut crumble (EG,M,N)

Please inform your server of any allergies or intolerances before placing your order. While we take care in preparation, all dishes are made in kitchens where allergens are present, and we cannot guarantee they are allergen-free. Information on the 14 legal allergens is available on request. For other allergens, while they are not listed on our menus, we are happy to consult with our chefs to provide further details where possible.

(V) vegetarian | (VE) vegan | (GL) gluten | (M) milk | (N) nuts | (EG) egg | (CE) celery | (FI) fish | (SS) sesame | (SD) sulphur dioxide | (MU) mustard | (SO) soya | (CR) crustaceans | (MO) molluscs