

Mothering Sunday LUNCH

TWO COURSES 50.⁰⁰
THREE COURSES 65.⁰⁰

STARTERS

ROASTED JERUSALEM ARTICHOKE VELOUTÉ

Black truffle, crispy sage, brown butter

WOOD-FIRED HISPI CABBAGE

White miso, preserved lemon, hazelnut pangrattato

PRESSED HAM HOCK & PARSLEY TERRINE

Piccalilli gel, charred sourdough, mustard leaves

CURED CHALKSTREAM TROUT

Pink grapefruit, shaved fennel, dill crème fraîche, rye crumb

MAINS

HEREFORDSHIRE BEEF RUMP TOPSIDE

Beef fat potatoes, seasonal greens, horseradish jus

PAN-ROASTED BRILL

Crushed Jersey Royals, samphire, confit garlic & brown butter

FRENCH TRIMMED CORN-FED CHICKEN

Wild mushroom, spring greens, crispy skin, chicken jus

WILD GARLIC & MUSHROOM PITHIVIER ^(V)

Smoked potato purée, toasted seeds, herb oil

PUDDINGS

CHOCOLATE TORTE

Miso caramel, peanut brittle, vanilla ice cream

SET HYLL HONEY & YOGHURT CHEESECAKE

Forced rhubarb compote, oat crumble

WARM STICKY DATE PUDDING

Butterscotch sauce, clotted cream ice cream

BRITISH ARTISAN CHEESE SELECTION

Quince paste, grapes, oat crackers

Some of our food and drink may contain nuts and other allergens. If you have any dietary requirements, please speak to a member of our team who will help you.
Please note that a discretionary 10% service charge will be added to your final bill.

