MOTHER’S DAY SUNDAY ROAST £65
WINE PAIRING, GLASS OF WINE PER COURSE & WATER £25

STARTER

Raw/cooked beetroot, mustard condiment

Organic soft-boiled egg, cauliflower and haddock

Cookpot of seasonal vegetables

Fish & chips our way

Prawn Caesar salad, cos lettuce, country bacon

MAIN COURSE

Scottish salmon steak, white butter sauce

Our pollock pie with cheese mash

Lemon thyme corn-fed chicken, on the rotisserie

Surrey Farm Black Angus cross rib of beef, 35 day aged

SIDE DISH

Seasonal vegetables, Yorkshire pudding, roasted potatoes
DESSERT

Contemporary grapefruit tart

Pear two ways, almond and cocoa crumble

Chocolate pudding, custard

Ice cream & sorbet selection

WINE PAIRING

PROSECCO
Extra Dry – Tenute San Marco

VERDICCHIO DEI CASTELLI DI JESI
Sartarelli
2016

IGP D'OC - MERLOT
Domaine Baptiste Boutes
2015

COTEAUX DU LAYON
Carte D’or – Domaine des Baumard
2015

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT.

OUR MENU CONTAINS ALLERGENS. IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.