



Mothers Day Lunch 2019

3 Courses £35.95

2 Courses £29.95

Starters

Brown crab & prawn ravioli, lobster & cognac bisque
(*Chenin Blanc, Kleinkloof 2017 £5.25/175ml*)

Heirloom heritage tomato, burrata, aubergine, green olive tapenade
(*Pinot Grigio, Castel Firmian, Mezzacorona 2016 £6.40/175ml*)

Loch Duart salmon gravadlax, horseradish cream, toasted soda bread
(*Cotes de Provence Rose, Saint Roch-les-Vignes, France 2016 £8.00/175ml*)

Cep mushroom & truffle fregola, poached hen's egg, Gran Moravia
(*Bolney Bubbly NV, Bolney estate £7.20/flute*)

Creedy Carver duck liver parfait, atchar, brioche
(*Bodegas Valdemar, White Rioja £5.70/175ml*)

Smoked venison carpaccio, Tunworth, hickory, truffle mayo
(*Riberal Roble 2016 £6.80/175ml*)

Mains

Roast rump of beef, all the trimmings
(*Corbec, Corvina/Malbec, Masi Tupungato 2015 £39.00/750ml*)

Roast venison, all the trimmings
(*Zinfandel, Sebastiani 2016 £30.95/750ml*)

Chicken suprême, all the trimmings
(*Pietra Bianca chardonnay 2015 £42.95/750ml*)

Braised shoulder of pork, all the trimmings
(*Babylon's Peak Shiraz/Carignan, Paardeberg Swartland £34.00/750ml*)

Braised shoulder of lamb, all the trimmings
(*Old Vine Garnacha Bodegas Ignacio Marin 2012 £32.95/750ml*)

Ricotta ravioli, roasted artichoke, spinach, Gran Moravia
(*Saint Marc, Unoaked Chardonnay 2015 reserve £25.50/750ml*)

Fillet of hake, mussels, chorizo, saffron potato, coconut & lemongrass broth
(*Menetou Salon, Cotes de Morogues 2015 £36.90/750ml*)

Fillet of cod, hispi, cockle butter, crushed new potato
(*Gruner Veltliner, Peter Schweiger £36.90/750ml*)

Desserts

Caramelized apple mousse, speculaas sable, blackberry & liquorice sorbet
(*Bolney Bubbly, NV £7.20 / flute*)

Treacle tart, clotted cream ice cream
(*Buitenverwachting 1769 Noble late harvest 2015 £7.80/50ml*)

Basil & buttermilk panna cotta, honeycomb, strawberry & lovage sorbet
(*Bramley & Gage Raspberry Liqueur £4.00/50ml*)

Parkin pudding, caramelized banana, gingerbread ice cream
(*Pedro Ximenez Nectar £7.80/50ml*)

Cheese board, crackers, chutney
(*Ferreira 20Yo Tawny Port £6.90/50ml*)

Please note there is a discretionary service charge of 10% that will be included on your bill. Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise