

# MOTHER'S DAY MENU

THREE COURSES £40

## STARTER

Lobster bisque, dill crème fraiche & oil

Devon Crab salad, green apple, wafer thin fenne  
lemon Chardonnay dressing

Gressingham duck terrine, fig & olive chutney

Toasted quinoa salad, tenderstem broccoli,  
golden beetroot, banyuls dressing

## MAIN

Roast sirloin, traditional trimmings  
horseradish cream

Roast sea trout, saffron crushed potatoes  
sea weed butter sauce

Wild garlic risotto, baby spinach, goat's curd

Free range chicken breast, butter milk celeriac  
tarragon jus

## DESSERT

Carrot cake, kefir mousse, Lemon sorbet

Bitter chocolate tart, raspberry, pistachio

Burned lemon pie, lemon curd, Italian meringue

Selection of cheese from British Isle

V Vegetarian | VN Vegan | GF Gluten Free | R on Request

*Please be aware some dishes may contain nut traces, if you have any specific allergies. Inform a manager immediately.*

*All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*