

MOTHER'S DAY MENU

LUNCH MENU

Sunday 22nd of March 2020

£35 per person

Classic Provençal fish soup with rouille and croûtes
Grilled Pigs head, crisp endive salad with herb vinaigrette
Farmhouse chicken and pork terrine, toasted sourdough
Salad of Dorset crab with Alphonso mango, crisp buckwheat pancake (*Supplement £9*)
Charred Cornish mackerel, warm salad of late winter tomatoes
Warm salad of Jerusalem artichokes, glazed with comté, radish and watercress

Roast Sirloin of grass-fed beef, potato fondant, roast vegetables. (*Supplement £10*)
Grilled Sea bream, fricassée of peas, broad beans, potato gnocchi
Slow cooked shoulder of Welsh lamb, grilled cabbage glazed with honey and lemon
Pork belly, tatin of sweet Roscoff onions, Italian Spring greens, citrus marmalade
Fillet of Cod, Jersey royal potatoes, wilted monks beard with seaweed butter
Fresh spaghetti with early spring asparagus and garlic leaves

Warm Chocolate fondant, Jersey milk ice-cream
Bread and butter pudding
Classic English Custard tart, golden sultanas and pine nuts
Yorkshire Rhubarb Mille-feuille, mascarpone cream
Clementine sorbet with blood oranges

French and English cheese (*Supplement £8*)

Today's Special - Signed Copy of Anthony Demetre's Cookbook 12

Please be aware that all our game is wild and may contain shot
Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients.
Please ask a member of staff and we will be happy to help. Price includes VAT. A discretionary 12.5% service charge will be added to your bill.