



## SAMPLE MOTHER'S DAY LUNCH MENU

*Snacks, Rye by the Water artisanal bread, cultured butter*

### **Starters**

*Duck and pork country terrine, quince, grilled sourdough*

*Dorset crab bisque and salad, winter citrus*

*Crisp Sutton Hoo chicken, hand cut macaroni 'Cacio e Pepe'*

*West London burrata, salad of Italian leaves, Marinda tomatoes, sweet spice*

*Sea bass carpaccio, Moro blood orange, chilli, Sicilian fennel*

### **Mains**

*Slow cooked Herefordshire beef, organic spinach, Roscoff onion, hollandaise*

*Cod fillet, Mouclade of Cornish mussels, sea herbs, agretti*

*Aynhoe Park venison - grilled and slow cooked, heritage beetroot, Medjool dates & Armagnac*

*Loire valley rabbit simmered in white wine and mustard, late winter vegetables*

*Hand rolled ricotta dumplings 'Gnudi', Japanese artichokes, winter Melanosporum truffles*

### **Desserts**

*Selection of artisanal British and French cheese*

*English custard tart, golden sultanas, pine nuts, salted butter*

*Classic choux bun filled with Seville orange marmalade crème pâtissière*

*Warm chocolate soup, toasted rice ice cream*

*Yorkshire rhubarb and lemon pavlova*

### **Mignardises**

**£75 per person**

*We are fastidious about provenance and seasonality of our produce, sourcing mostly from small artisan and day-boat suppliers, that ethos also applies to our beverage. Bespoke wine pairing is also available to partner your lunch or dinner.*

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 15% service charge will be added to your bill.