



Mother's Day Lunch
£37.50

Chef's Canapes

Borscht Consomme, Duck Liver and Séville Orange Bruschetta

Confit Peelham Farm Pork, Cauliflower Couscous, Lightly Pickled Scottish Shellfish

Jérusalem Artichoke Set Custard, Burnt Pear, Swede, Piccalilli

Cured then Slow Cooked Leg of Venison with Cocoa Nib Crust,
Tranche of Salt Baked Celeriac, Port Butter Jus

Brill filled with Lobster Mousse, Scottish Shellfish and Sauerkraut, North Berwick Gin Sauce

Braised Chicory in Séville Orange Juice, Crispy Kale and Mousseline Sauce

Hot Chocolate Souffle, Baileys Ice Cream and Honeycomb

Classic Lemon Tart with Clotted Cream Ice Cream.

Blue Cheese Panna Cotta, Celery and Sherry Chutney

Tea, Coffee and Petit Fours

