

# Mother's Day Sunday Lunch Menu

A glass of Laurent-Perrier, La Cuvée

## Starters

- Coronation crab
- Hand dived Scallop, hazelnut, pumpkin, trompette (£10 supplement)
- Sutton Hoo chicken terrine, winter fruits, hazelnut brioche
- Beetroot and goat's curd tartlet, pine nut, bergamot and fennel (v)
- Yellow fin tuna, cucumber, lime and sesame dressing
- Veal tartare, smoked garlic aioli, parsley crisp, pecorino

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## Mains

- Roast sirloin of Hereford beef, horseradish and apple, Yorkshire pudding, roast potatoes
- Roast Sutton Hoo chicken, truffled potato salad, bread sauce
- Grilled sea trout, Lytham shrimps on toast, horseradish sauce
- Cep risotto, cauliflower mushroom, White Lake pecorino (v)
- Hereford Beef Wellington, truffle, pale ale and honey
- Grilled turbot, sautéed spinach, mushrooms puree, vegetables, champagne sauce

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## Desserts

- Caramelised apple, bread and butter pudding, vanilla ice cream
- Rhubarb tartlet, vanilla Grand Marnier cream, rhubarb sorbet
- Vanilla shortbread, dark chocolate ganache, salted caramel, milk sorbet
- Carrot cake, cream cheese frosting, caramelised pecan, praline ice cream
- Selection of British cheeses from the trolley (£12 supplement)

3 courses including a glass of Laurent-Perrier, La Cuvée £115 per person  
Wine pairing £60 per person, Fine wine pairing £120 per person



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian

All prices are inclusive of VAT and a discretionary service charge of 15% will be added to the bill. Please inform our team should you have any dietary requirements or if you would like to view our allergen, vegan or vegetarian menus. Please note some of the cheeses served are unpasteurised.