



## MOTHER'S DAY

£ 70 PER PERSON FOR THREE COURSES

*with a glass of Laurent-Perrier La Cuvee Brut Champagne*

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### STARTERS

Citrus Cured Loch Duart Salmon  
*Dorset Crab, Lemon, Apple, Caviar*

Northall Fruits de Mer  
*Colchester Oyster, Razor Clams,  
Marinated Sea Bass*

Norfolk Black Leg Chicken "Pate En Croute"  
*Celeriac Remolade, Pickled Cucumber*

New Season Asparagus Velouté  
*Crisp Quail's Egg, Enoki Mushrooms*

La Latteria Burrata  
*Marinated Heirloom Tomatoes,  
Rice Wine, Salsa Verde*

Hand Cut Strozzapreti  
*Courgette, Radicchio, Truffle*

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### SHARING MAINS

Roast Cumbrian Beef Chateaubriand  
*Yorkshire Pudding, Braised Onion*

Whole Baby Turbot  
*Fennel, Jersey Royals, Seaweed Butter Sauce*

Truffled Celeriac and Beetroot Wellington  
*Hispi Cabbage, Sauce Perigourdine*

*All sharing dishes are served family-style  
with roast potatoes and vegetables to share*

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### MAIN COURSES

Romney Marsh Lamb Cutlets  
*Broad Beans, Violet Artichokes,  
Fondant Potato*

Semolina Gnocchi  
*Spring Vegetables, Trompette,  
Herb Velouté*

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### DESSERTS

Dessert Table

*or*

Rice Pudding Baked Souffle  
*Raspberry Ripple Ice Cream, Honeycomb*

*This menu is subject to change.*

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food, please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.