



Mother's Day Sunday Lunch Menu

Sunday 15th March 2026

£55.00 per person

Starters

Smoked Salmon (F,G,M)

Pickled shallots, capers, crème fraîche, beetroot

Ham Hock & Parsley Terrine (G,E,M)

Apple gel, brioche, celery crisp

Avocado & Sprouting Beans (PB,V,Su)

Whipped tofu, poppyseed dressing

Roast Tomato & Basil Soup (PB,V)

Main Courses

Roast Devon Grass Fed Sirloin Of Beef (G,E,M)

Roast thyme potatoes, Black Bommer cauliflower mornay, carrots and fine beans, Yorkshire pudding and red wine jus

Truffle Butter Roasted Chicken Crown (G,Su,M)

Roast Thyme potatoes, Black Bommer cauliflower mornay, carrots and fine beans, bread sauce and red wine jus

Poached fillet of Cod (F,G,M)

Crushed new potatoes, clam popcorn vermouth cream, dill oil

Baked Gnocchi Al Forno (G,V,N,M)

Whipped goat cheese, seeds, lovage pesto, roquette

Desserts

Limoncello Tiramisu (G,M,E,Su)

Strawberry & Crème Diplôme Mille Feuille (G,M,E)

Milk Chocolate & Raspberry Panna Cotta (G,M,E,So)

Vanilla shortbread crumb

Chocolate Fondant (G,M,E,So)

Vanilla ice cream, morello cherry

A discretionary 12.5% service charge will be added to your bill for all food and beverage services
and will be shared by the entire team

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you
when placing your order

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian