



MOTHER'S DAY MENU

Cured monkfish

taramasalata, blood orange, Greek basil

Ravioli

rabbit, smoked garlic, caramelized onion

Hass avocado

green apple, wasabi, shiso (v)

Confit smoked salmon

mussels, apple, wild garlic

Herdwick lamb

BBQ aubergine, braised neck, crispy artichoke

Coddled egg

truffled pain perdu, black garlic, pecorino (v)

Turnworth

oat cakes, Highland crab apple - £5.00 supplement

Egg custard tart

rhubarb, ginger beer, orange

Gariguette strawberry cheesecake

white basil ice cream, Brillat-Savarin, black olive

3 courses £55.00

(Subject to change due to availability and seasonality)

Prices include VAT at 20%.

A discretionary 12.5% service charge will be added to your total bill.

We are happy to provide information pertaining to allergies & intolerances upon request.

*Consuming raw & unpasteurised food may increase your risk of foodborne illness