



RESTAURANT · BAR · BRASSERIE

MOTHER'S DAY

3 courses and a glass of Champagne 55

STARTERS

Wild mushroom and roasted artichoke soup, truffle mascarpone, garlic croute (v)
Falafel, red pepper and feta salad, spiced pomegranate dressing (v)
Smoked salmon, soft boiled hen's egg, baby spinach, lemon and dill dressing
King prawn cocktail, magno chorizo, lemon vodka Marie rose sauce
Beef cheek and oxtail ragu, macaroni, wilted rocket, truffle cheese

MAINS

Bucatini pasta, torn burrata, asparagus, creamy lemon pistou, toasted hazelnut and garlic crisps (v)
Pan fried sea bass, cauliflower purée, potato gnocchi, cavolo nero, confit garlic, lemon dressing
Crispy fried cod, chorizo and butter bean stew, mustard, parsley aioli
Roasted rolled suckling pig, colcannon, tarragon mustard
Sirloin steak, Welsh rarebit Portobello mushroom, watercress, peppercorn sauce

DESSERTS

Sticky toffee pudding, clotted cream (v)
Rhubarb and apple crumble tart, vanilla ice cream
Passion fruit rice pudding, pineapple, coconut meringue (ve)
Coffee bean cheesecake, caramelised popcorn (v)
Chocolate and chestnut mousse, pears, almond

SIDES

Chips (ve) Rocket, fennel and Parmesan salad Tenderstem broccoli (ve) Roasted new potatoes (v)

30-MINUTE PRO-COLLAGEN FACIAL

Tackle fine lines and wrinkles with the clinically proven* age-defying benefits of marine charged Padina Pavonica and Red Coral. Targeted massage encourages optimum cellular function for nourished, younger looking skin.

*Independent Clinical Trials

ELEMIS

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter.
Please note that nuts are used in our kitchen. A discretionary 12.5% service charge will be added to your bill.