



(v) suitable for vegetarians
(ve) suitable for vegans

MOTHERING SUNDAY LUNCH

Sunday 27th March 2022

AMUSE BOUCHE

STARTERS

FRENCH ONION SOUP

gruyere and parmesan, sourdough

THE PETERSHAM FISH CAKE

cod and smoked haddock, mushy peas, dill yogurt sauce, pickled cucumber

TOMATO AND MOZZARELLA CAPRESE (v)

balsamic pearls, olive oil powder, pea shoots, basil cress

CHICKEN LIVER PARFAIT

onion jelly, pickled pear, sourdough

TRADITIONALLY SMOKED SCOTTISH SALMON (£10 supplement)

capers, shallots, lemon, brown bread and butter

MAINS

PAN FRIED SEA BASS

mash potato, tenderstem broccoli, lemon hollandaise sauce

ROAST LEG OF ENGLISH LAMB

carrots, parsnips, roast potatoes, cabbage, roast gravy

SLOW COOKED PORK BELLY

plum and pepper sauce, leek and mash potato, braised apple, wild garlic and peas

ROAST SIRLOIN OF ABERDEEN ANGUS BEEF

roast potatoes, parsnips, carrots, cabbage, Yorkshire pudding, roast gravy

CAULIFLOWER SWEETCORN CAKE (ve)

eggplant confit, artichoke, pak choi

£55 per person

Jean-Didier Gouges, Head Chef



Prices include VAT. An optional 12.5% service charge will be applied, all of which will be shared between the staff. We carefully prepare all dishes, some of which may contain nuts, sesame and other allergenic ingredients. We cannot guarantee that dishes served, will not contain traces of these allergens. If you have an allergy, you must inform a member of our Restaurant team.



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DESSERTS

APPLE AND TOFFEE TART (v)
chocolate ice cream

CHOCOLATE FONDANT (v)
vanilla ice cream

CLASSIC CRÈME BRÛLÉE (v)
shortbread biscuit

BRITISH CHEESES (£12 supplement)
a selection of four cheeses served with celery, apricot butter, pear and apple chutney

TEA AND COFFEE

COFFEE
Americano, cappuccino, latte, espresso
£4.50

SPECIALITY TEA
English breakfast, earl grey, peppermint, chamomile
£4.50

LIQUEUR COFFEE
Whisky, Amaretto, Baileys, Cointreau, Tia Maria, Cognac
£12.50

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