

MOTHER'S DAY SIGNATURE MENU

£39.50 per person

Starters

English garden vegetable soup, peas, asparagus, herb oil VE *GF

Ham hock terrine, Russian salad, caperberries, toasted sourdough *GF

Twice baked cheddar soufflé, crispy leeks, truffled mornay V

Hot honey kissed burrata, charred carrots, dukkah GF

Mains

Honey roast belly of English pork, cider apple sauce, crackling *GF

Half spatchcock roast Norfolk chicken, sage & onion stuffing, lemon, garlic & herb butter *GF

Rosemary roasted leg of West Country lamb, crisp pea and ricotta bon bon, homemade mint jelly *GF

Dry aged rump of British beef, homemade horseradish cream *GF

Truffled mushroom & celeriac pithivier, miso roast onion, roast potatoes, seasonal greens, gravy *VE

Roast cod loin, chasseur sauce, crispy gnocchi, salsa verde, baby onions

Lobster thermidor, rich lobster & crab mornay, parmesan crumb (£8 supplement)

Desserts

Biscoff cheesecake, banana & chocolate gelato, caramelised banana V

Rhubarb & custard craquelin choux bun

Signature sticky toffee pudding, spiced brandy snap, French vanilla gelato, miso caramel sauce V

Dark chocolate fondant, salted caramel gelato V

Apple & sour cherry crumble, caramelised oat crumb, Clarence Court rich egg yolk custard V *VE

Eton mess, vanilla chantilly, macerated strawberry V, GF

Selection of cheese (to share) Pel las, Ancient Ashmore, Kelly's goats' cheese, artisan crackers, confit onion, thyme honey, macerated semi dried grapes *GF