



Mothering Sunday



Carver

Smoked Cured Duck with Micro Herb Salad, Braised Fig, Wigmore Cheese,
Frosted Walnuts & Balsamic

Barbados Edamame Bean Fritter, Caramelised Coconut, Pineapple & Chilli,
Lime Pak Choy & Cilantro

Soft Shell Crab, Lemon & Lime Leaf Puree with Soy, Crisp Chilli,
Crisp Ginger & Spring Onion Salad



Sauce

Sirloin of **Beef** or Breast of **Duck** with Baby Roast Potatoes, Balsamic Braised Shallots, Cauliflower
Puree, Crisp Kale, Purple Sprouting Broccoli & Yorkshire Puddings

Flamed Sea Trout with Chargrilled Ratte Potatoes, Sliced Radish, Yuzu Puree, Rainbow Chantenay
Carrots, Pea Shoots & Clams in a Lemon Beurre Blanc

Purple Cauliflower Florets with Truffle Duxelle, Crisp Sliced Cauliflower, Portobello Mushroom,
Caramelised Shallot Puree, Wild Garlic, Mushroom Leaves & Cepe Cream



Transition

Rhubarb Sphere with Ginger & Mint

A dish designed to allow your taste bud to flow from savoury to sweet



Pastry

Chocolate Cremaux with Clementine Gel, Burnt White Chocolate, Passion Fruit Sherbet,
Candied Kumquats & Chocolate Orange Ice Cream

Tropical Eton Mess with Pineapple Salsa, Yuzu Chantilly, Kiwi, Mango Meringue Shards,
Ginger Gel, & Lychee Champagne Granite

Banana Bread & Butter Pudding with Rum Carmel Sauce, Caramelised Banana,
Cinnamon Crumb & Vanilla Tonka Bean Ice Cream



2 Courses for £26.50

3 Courses for £33

4 Courses for £37