

Kitchen W8

MOTHERING SUNDAY
SUNDAY MARCH 15

NV Brut, Ferrari Maximum Blanc de Blancs, Trentino Alto-Adige, Italy 15
Blood Orange Lemonade 10.00 Lucky Saint 0% 6.00
Classic Negroni 15.00 French 75 18.00
Blå, Copenhagen Sparkling Tea 10.00

Beetroot-Cured Chalk Stream Trout, Pickled Cucumber,
Horseradish and Dill

Duck Liver Parfait, Blood Orange Jelly, Pear Chutney
and Toasted Brioche

New Season's Wye Valley Asparagus and Sprouting Broccoli,
Truffled Coddled Egg

Crab and Langoustine Bisque, Tortellino of Prawn and Basil
Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

Roast Rump of Aged Beef, Buttered Carrots, Glazed Onion,
Yorkshire Pudding and Gravy

Oak Smoked Haddock Risotto, Melted Leeks, Crème Fraîche, Lemon and Chives

Roast Herb Fed Chicken, Garlic Leaf Pesto, Wilted Lettuce,
Roast Potatoes and Stuffing

Fillet of Cornish Cod, Warm Tartare Sauce, Pink Fir Potatoes and Sea Herbs

Caramelised Parmesan Gnocchi, White Asparagus, Garlic Leaf
Parmesan and Morels

A Treat for Mum, Périgord Truffle Cauliflower Cheese (for the table) 12.00

Blood Orange Posset, Yorkshire Rhubarb and Shortbread

Valrhona Chocolate Pavé, Salt Caramel Ice Cream, Peanut and Lime

Spice Poached Pear and Muscovado Tart, Vanilla Ice Cream

Passion Fruit and Mango Sorbet, Warm Citrus Beignets

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

£59.50 three courses

