

N°3

MOTHER'S DAY FEAST

2 courses for 45 or 3 courses for 50 per person

WHILE YOU WAIT

Sourdough focaccia, sundried tomato & seaweed butter/ ve / 7

Nocellara olives, pickled dulse, preserved lemon / ve / 6.5

Colchester rock oyster, blood orange mignonette / 4.5 ea

Hash browns, cod & trout roe / 9.5

Grilled red prawn, aged beef fat / 5

STARTERS

Chalk stream trout pastrami, beetroot, apple, dill

Fowey mussels, crab bisque, leek hearts, leek oil

Dry aged beef carpaccio, blue cheese, pickled walnut

Wykham Farm asparagus, vegan feta, truffle, pumpkin seeds, salsa verde / ve

Seared Orkney scallops, chicken fat, crispy chicken skin, truffle / 8 supplement

ROASTS

Roast rump of dry aged Scotch beef, smoked Roscoff onion, horseradish creme fraiche

Slow-roast Blythburgh pork & wild garlic porchetta, celeriac remoulade, black apple puree

Corn-fed Yorkshire chicken, sage & onion stuffing

Rack of Cornish sole, lobster faggot, seaweed jus

Celeriac & spelt pithivier, Jerusalem artichoke, truffle / ve

FOR THE TABLE

Goose fat potatoes, Douglas fir honey glazed carrots, hispi cabbage & lovage emulsion, truffled cauliflower cheese, bone marrow Yorkshire pudding & gravy.

Please note vegan roasts will be served with vegan accompaniments.

ADDITIONS

Creamed leeks / 7

Honey mustard pigs in blankets / 9

Sage & onion stuffing / 7.5

Isle of Wight tomato panzanella salad / vg / 7.5

Grilled courgettes, preserved lemon & garlic butter / v / 8

DESSERT

Sticky toffee pudding, smoked toffee sauce, sea salt, clotted cream ice cream / v /

Yorkshire rhubarb & sherry trifle / v / Vegan alternative available

Baron Bigod, seasonal chutney, fig & spelt crackers, celery / v / 7 supplement

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Tables are subject to a discretionary service charge of 12.5%

(v) vegetarian (ve) vegan.