



## Mothers Day Menu

Borscht Consomme, Duck Liver and Séville Orange Bruschetta

Confit Peelham Farm pork, Cauliflower Cous Cous,  
Lightly Pickled Scottish Shellfish

Jérusalem Artichoke Set Custard, Burnt Pear, Swede Piccalilli

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Brill Filled with Lobster Mousse, Scottish Shellfish and Sauerkraut,  
North Berwick Gin Sauce

Cured then Slow Cooked Leg of Venison with Cocoa Nib Crust,  
Tranche of Salt Baked Celeriac, Port Butter

Braised Chicory in Séville Orange Juice, Crispy Kale and Mousseline Sauce

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Hot Chocolate Souffle, Honeycomb and Bailey's Ice Cream

Classic Lemon Tart with Clotted Cream Ice Cream

Blue Cheese Panna Cotta, Celery and Sherry Chutney



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Tea, Coffee & Handmade Petit Fours

**£37.50 Per Person**

**A 10% discretionary service charge will be added to your bill**