

# MOTHER'S DAY MENU

FOUR COURSES £49

Elevate your experience with our Smoked Salmon Crostini and a glass of champagne for an additional £15 per person

## APPETISER

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### Oven-baked Sourdough Bread

With freshly made aioli and salsa Verde

## STARTERS

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### 3 Jersey Oysters GFO

With shallot vinegar and Tabasco

### Smoked Salmon Roulade

With a celeriac remoulade, wasabi cream & Avruga caviar

### Truffled Scallops

Oven baked scallops served with truffle butter and a Parmesan & herb crust

## MAINS

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### Thai Fish Curry GFO

Seabass, prawns and vegetables in a delicate curry sauce. Served with basmati rice

### Chalk Stream Trout

Pan fried with wilted spinach and a grape & mushroom beurre blanc

### Gilt-Head Sea Bream en Papillotte GFO

Baked Whole gilt-head Bream 'in a bag' with white wine, braised fennel, palourde clams, rosemary and chilli

## DESSERTS

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### Homemade Lemon Zest Tart

With strawberry ice cream

### Sticky Chocolate Brownie GFO

Served hot with pistachio ice cream

### Espresso Panna Cotta GFO

A smooth panna cotta topped with a sweetened espresso syrup

GFO - gluten free option

For dietary requirements, including food allergies and intolerances, please ask a member of our team for details.

Vegetarian options available on request.

A discretionary service charge of 12.5% will be added to your bill.

VAT included at the standard rate.