
MOTHER'S DAY MENU

APÉRITIF & MOCKTAIL

Glass of Prosecco

Herbie Margarita

Served on arrival

FOR THE TABLE

Garlic marinated olives

Pickled vegetables

4 each

Pork crackling and apple sauce 6

Two courses 35/ Three courses 38

STARTERS

Bromley apple and parsnip soup, curry oil (v, gf)

Beetroot tartare, horseradish cream, herb salad (v)

Kipper pâté, pickled rhubarb and crostini

Wild boar and foie gras terrine, quince chutney

MAINS

Wild mushroom vol au vent, roasted root vegetables, micro herbs, onion puree (v)

Hake, salsify vanilla puree and pecan nuts (gf)

ROASTS

Free range chicken, all the trimmings

Old Spot pork belly, baked apple sauce, all the trimmings

Dry aged rump of beef, all the trimmings

PUDDINGS

Chocolate S'more, stout beer marshmallow, Golden Graham tuile

Rosemary crème brûlée, almond streusel, pear sorbet (gf)

Apple and rhubarb pie, crème fraîche

Red Wine Farmer cheese, plum chutney, pickled walnuts, celery, crackers

(v) vegetarian, (gf) gluten free. Please let us know if you have any dietary requirements or allergies.
A discretionary 12.5% service charge will be added to your bill.