

# MOTHERING SUNDAY

31<sup>st</sup> MARCH 2019

3 courses £38.50 per person

## SOUP

Creamed Wild Mushroom, Garlic Croute, White Truffle Oil

## PARFAIT

Foie Gras & Chicken Liver Parfait, Grape Chutney, Toasted Brioche

## DEVONSHIRE CRAB & AVOCADO

Crab Mayonnaise, Sourdough Toast

## MUSSELS

Cooked in Kentish White Wine, 'Mariniere' with Garlic, Parsley  
& Cream Sauce, Warm Garlic Bread

## SMOKED HAM HOCK

Pressed Terrine of Slow Cooked Pork, Smoked Ham Hock & Leeks

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## BEEF

Roast 28 Day Aged Local Beef, Swede Mash, Roast Parsnips, Spiced Red Cabbage,  
Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce

## LAMB

Rosemary & Garlic Roast Leg of Kentish Saltmarsh Lamb, Swede Mash, Roast Parsnips,  
Spiced Red Cabbage, Duck Fat Roast Potatoes, Red Wine Sauce

## SEA BASS

Pan Fried Seabass, Corn Risotto, Clams, Peppers & Parsley Oil

## Marinated Spatchcock Chicken

Swede Mash, Roast Parsnips, Spiced Red Cabbage,  
Duck Fat Roast Potatoes, Yorkshire Pudding & Red Wine Sauce

## LOBSTER

Grilled Lobsters, Thermidor Garlic Butter, Jersey Royals & Asparagus  
(supplement of £8pp)

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## CHOCOLATE

Dark Chocolate Mousse with Espresso Granita & Cappuccino Cream

## LEMON TART

Caramelise Lemon Tart with Blueberry Eton Mess

## APPLE

Apple, Cherry & Almond Crumble, Vanilla ice Cream

## CHEESE CAKE

Passion Fruit & White Chocolate Cheese Cake, Orange Sorbet

## CHEESE

Selection of British & Continental Cheese, Spiced Apple Chutney, Quince, Water Biscuits,  
Truffle Honey, Warm Walnut Bread

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

*Food Allergies and intolerances- please speak to one of our front of house team when ordering*

*All Prices are inclusive of 20% VAT.*

*To the best of our knowledge, no genetically modified Ingredients are used in our cooking*