



## *Mother's Day Menu 2017\**

**3 courses with a glass of Mayerling Rosé  
£45 per person**

Smoked salmon tartar  
*crisp shallot rings, yuzu crème fraiche, dill*

Slow roasted golden & red beets  
*buratta cream, port wine dressing (V)*

Leaf salad  
*shaved vegetables, honey mustard dressing (V)*

Salted ox tongue tonato  
*tuna cream sauce, horseradish, capers*

Truffled celeriac cream soup  
*croutons*

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28 day dry aged scotch beef fillet  
*truffle mash potatoes, pearl onions, crisp bacon*

Grilled rack of lamb  
*scallion risotto, spring vegetables*

Seared Sea bass  
*braised Belgium endives, orange emulsion*

Grilled vegetable tian (V)  
*puff pastry, tomato, zucchini, aubergine, parmesan, basil oil*

Schupfnudel, fresh truffles & young vegetables (V)  
*hand rolled potato noodle, celeriac purée, wild mushroom, butter sauce*

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Strawberry & white chocolate cheesecake  
*strawberry roses, crumble, lime basil sorbet*

Bavarian cream & rhubarb  
*flower jelly, poached spiced rhubarb, yogurt sorbet*

Chocolate Flammerie  
*Chocolate pudding, chantilly cream*

Lemon meringue pie coupe  
*lemon ice cream, lemon curd, burnt meringue, shortbread*

Farmhouse cheeses  
*selection of pasteurised and unpasteurised cheeses,  
apple chutney*

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**\*Please note, this is a sample menu.**

For allergies and dietary requirements, please speak to your waiter before ordering.  
A discretionary 12.5% service charge will be added to your bill. All prices include VAT