



MOTHER'S DAY LUNCH

FOR THE TABLE

Allegra's bread service, cultured butter, green sauce

Mackerel tartine, confit onion, citrus & chilli

Charlotte potatoes, salt cod, confit potato & sorrel

Vadouvan spiced cauliflower salad, fried curry leaf

MAINS

Spring lamb, confit swede, pecan mole & yoghurt

or

Fried gnocchi, aged parmesan, spring vegetables

or

Barbequed monkfish & carrot, shellfish sauce

or

Whole roast Yorkshire chicken, Vin Jaune, new season morels (+8pp)

or

Sirloin of grass-fed beef (500g), grilled hen of the woods & pepper sauce

For two (+10 per person)

Smoked butter
pomme purée

5

Purple sprouting broccoli, romesco,
toasted almonds

6

Market leaves,
fine herbs & shallot

6

DESSERTS

Whipped rice pudding, rhubarb, stem ginger ice-cream

Chocolate tart, salted hazelnut ice-cream

Selection of English cheeses, Epping honey +6

3 courses £48

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.