

# MOTHER'S DAY Brunch

2 COURSES £30 | 3 COURSES £34

## APPETIZER

### CHICKEN YUMMOS

fancy ranch, aromatic herbs

### SMOKED HADDOCK & 'NDUJA CROQUETTE

poached egg, zesty hollandaise

### BURRATA

Sicilian caponata, basil foam

### COCONUT CREAM OF PARSNIP SOUP (VG) (GFO)

90% Ecuador single origin chocolate, sourdough

## MAIN COURSE

### HAY-SMOKED BARBECUE CHICKEN

### MARMITE AND SWEET CHILLI SALMON

### SOUS-VIDE TOPSIDE OF BEEF

### ROAST LAMB SHOULDER

### PURPLE CABBAGE STEAK, HARISSA, HAZELNUTS (VGO) (GFO)

(All served with roast potatoes, seasonal vegetables, a giant Yorkshire pudding and gravy)

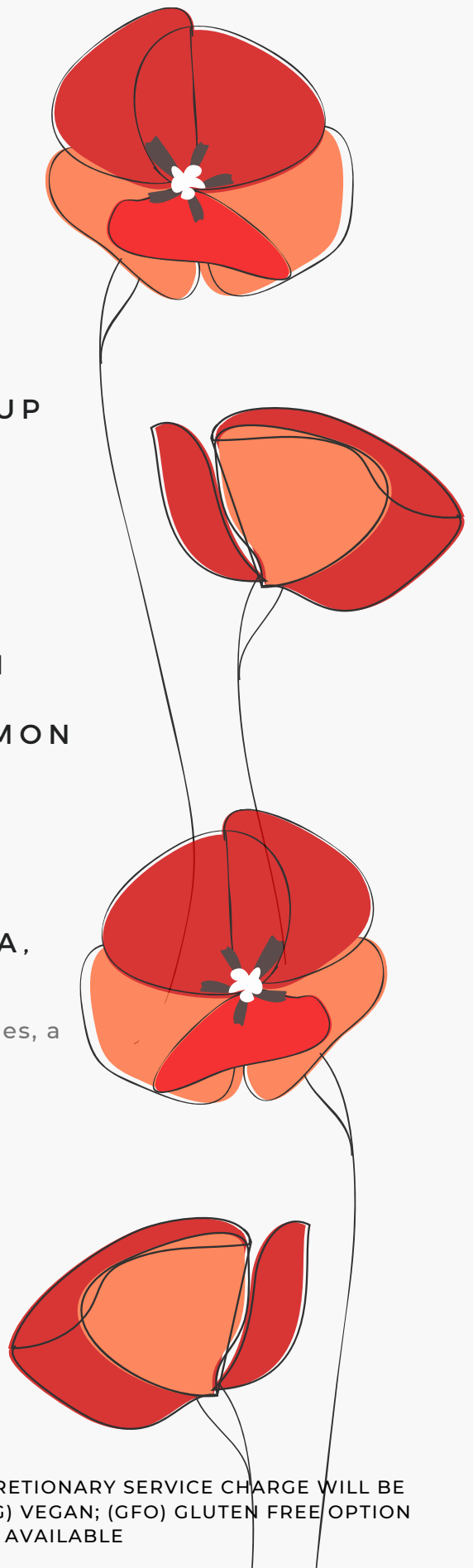
## DESSERT

### CARAMEL CORNFLAKE CRUNCH BROWNIE

whipped mascarpone

### BAKED NEW YORK CHEESECAKE (VGO) (GFO)

balsamic berry compote



PLEASE INFORM OUR STAFF OF ANY ALLERGIES. A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE BILL. (GF) GLUTEN FREE; (V) VEGETARIAN; (VG) VEGAN; (GFO) GLUTEN FREE OPTION AVAILABLE; (VGO) VEGAN OPTION AVAILABLE