

Mother's Day

Baby gem salad with duck confit and quail eggs

Prawn and crab cocktail with Marie rose sauce

Garden pea soup, pressed ham hock, shaved truffles

Char-grilled Provencal vegetable terrine



Rib of beef to share served with thyme roast potatoes, Yorkshire pudding and homemade horseradish sauce

Braised shoulder of lamb to share served with thyme roast potatoes, seasonal vegetables and rosemary jus

Poached salmon with seasonal asparagus, lemon hollandaise

Open lasagne with English wild mushrooms, spinach and truffle dressing



Warm chocolate brownie with vanilla ice cream and chocolate sauce

Trio of Cambridge burnt cream

Eton Mess

Selection of British cheese with celery, grapes and chutneys



Coffee and Petit Fours

2 courses £ 21.50

3 courses £ 25.50

If your time is limited, please let us know.

Our prices include VAT at current standard rate and an optional 12.5% service charge will be added to your bill

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies