

MOTHER'S DAY LUNCH MENU

TO START

Soup of the day, focaccia (PB) £8

Seared duck liver, spiced pear purée, poached pear, endive,
sherry vinegar, caramel £19.50

Shiitake soy braised pork cheek, pork airbag, Thai mooli and apple salad £11

Yellowfin tuna tataki, avocado, garlic chips, Bonito Flakes, tomato ponzu and
wakame oil £16.50

Hen of the Woods tempura, pickled shimeji, Guinness syrup, mushroom
custard, master stock (PB) £15

MAINS

Roasted Yorkshire beef topside, roast potatoes, seasonal vegetables,
Yorkshire pudding, red wine gravy £24

Chicken supreme, roast potatoes, seasonal vegetables, Yorkshire pudding,
thyme sauce £22

Pan fried halibut, cauliflower, dulse, seaweed potato string,
white wine sauce and caviar £28.50

Broccoli stem, broccoli purée, variegated kale, Swiss chard, Northern Blue
espuma (PB) £18.50

35oz dry-aged tomahawk steak to share, roasted new potatoes,
carrots and tomato on the vine £92

DESSERT

Eton mess, mixed berries, white chocolate Chantilly £9

Sticky toffee pudding, toffee sauce, honeycomb ice cream £9

Crème brûlée and mascarpone cookies £9.50

Valrhona triple chocolate, Wood Hall honeycomb, cocoa sorbet £11

HandPICKED
HOTELS

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.