

Mother's day



Three courses 45

Bites

Marinated Olives **VG** 5

Chargrilled Salt-crusted Sourdough, black garlic butter **V** 5.5

Starters

Oak Smoked Salmon, soft poached egg, hollandaise sauce, toasted muffin

Lincolnshire Pork, Scotch egg, dill pickle, Dijonnaise sauce

Confit Duck & Corn-fed Chicken Terrine, rhubarb compote, pickled mustard seeds

Truffle Arancini, wild mushroom, smoked chilli ketchup **VG**

Mains

Chalk Stream Trout, grilled hispi cabbage, crispy kale, souibise sauce, dill oil

Himalayan Dry-aged Pave Rump of Beef, layered potato terrine, wild mushroom and sautéed spinach, roast carrots, beef jus

Brined Chicken Supreme Roasted on the Crown, parmentier poutine, savoy, glazed shallot

Baked Aubergine with Vegan 'Nduja, roast vine cherry tomato, yeast-flake fregola, olive oil **VG**

Sides 6 each

Koffmann's Fries *or* Chunky Chips **VG**

Parmentier Poutine

Grilled Hispi Cabbage, hot honey glaze **V**

House Salad, rocket, cherry tomatoes, red onion, house dressing **V**

Tenderstem® Broccoli & Kale, chilli and garlic **V**

To Finish

Dark Chocolate Namelaka, hazelnut feuilletine, milk sorbet

Cherry Bakewell Sundae, bakewell sponge, almonds, cherry ripple ice cream, dark cherry sauce **V**

Cardamom Poached Pear, fennel pollen and honey yoghurt, rose water sable **VGA**

Panettone Bread & Butter Pudding, clotted cream ice cream **V**

The finer details

V vegetarian | **VG** vegan | **VGA** vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

Adults require approximately 2000 kcal a day.

THE
LONG
BAR
LATE