

THE TWENTY SIX

TEST KITCHEN

TO BEGIN

Kir Royale 8.5 | Aperol Spritz 9.5 | Mother's Ruin G/T 7

TO START

Old Copse venison carpaccio, beetroot, black pudding, sorrel 9

Ham hock terrine, red onion jam, juniper bread 8

Cured Salmon, ponzu, radish, lime, puffed rice 9

Parsnip veloute, truffle beignet, honey 8

TO FOLLOW

Salt marsh lamb, parsley, potato, glazed onion, caper jus 22

Butternut squash, blood orange, quinoa, chicory, walnut 16

Pork belly, crumbed pigs cheek, sweet potato, braised red cabbage, sage 20

Hake, corn, pancetta, fennel, potato, white wine 20

TO ACCOMPANY 3.5 EACH

Honey carrots & dukkah

Rosemary potatoes

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TO FINISH 8 EACH

Passion fruit pannacotta, violet ice cream, almond praline

Salted chocolate tart, marmalade ice cream, orange

Jerusalem artichoke parfait, chestnut, pear, coffee

Kentish blue, pear & ginger chutney, crackers

THANK YOU FOR DINING AT THE TWENTY SIX

Our team is here to deliver sparkle and smiles and help you and your family or work colleagues create magical, festive memories. We've had a few cancellations and now have availability on Christmas Day. For queries please contact us.

FOR PRIVATE DINING AND EVENTS PLEASE ASK OUR STAFF OR CONTACT

EVENTS@MOTHER-LOVE.CO.UK | 01892 544607

IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS PLEASE MAKE US AWARE WHEN ORDERING. PLEASE NOTE A SUGGESTED GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT