

# THE TWENTY SIX

TEST KITCHEN

## TO BEGIN

Kir Royale 8.5 | Aperol Spritz 9.5 | Pinkster G&T 7

## TO START

Rabbit terrine, tarragon, currant & carrot, hazelnut 7

Cured salmon, fennel, lemon, coriander 9

Scallops, smoked lardo, celeriac, apple 11

Crispy duck egg, mushroom, chestnut, sage, truffle 6

## TO FOLLOW

Duck breast, confit duck leg, chicory, sweet potato, orange 21

Lamb rump, lamb neck & pearl barley stew, parsnip, turnip, swede 21

Potato gnocchi, goats curd, onion, leek 17

Sea bream, lobster bisque, jerusalem artichoke, garlic 20

## TO ACCOMPANY 3.5 EACH

Polenta chips, rosemary salt

Cauliflower, golden raisins, cumin

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## TO FINISH 8 EACH

White chocolate & almond delice, blood orange meringue, mandarin sorbet

Crab apple, weetabix ice cream, oats

Jerusalem artichoke parfait, pear, chestnut, coffee

## CHEESE 5 FOR ONE/ 8 FOR TWO/ 11 FOR THREE

Blacksticks Blue, pear & ginger chutney

Tunworth, quince jelly

Stonegate goats, raspberry chutney

THANK YOU FOR DINING AT THE TWENTY SIX  
WE ARE OPEN ON SUNDAY BETWEEN 10AM-2PM  
FOR BRUNCH

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