

STORK



Mother's Day Menu £65pp

A complimentary cocktail for mothers on arrival
Available from 12:00-17:00

Snacks for the table

Black eyed hummus and plantain crisps Se Ve

Starters

Jamaican beef pattie with
spiced cheesy sauce
D E G So

Callaloo and salt fish spring roll
with papaya chutney
E F G

Charred aubergine salad,
spiced cashew, blistered cherry
vine tomato and harissa tahini
N Se Ve

Mains

Slow braised beef ribs with
jumbo prawns
C Cr Sh

Sea bass fillet, yam cake and
lobster bisque
C Cr F Sh Su

Wild mushroom suya, roasted
carrots, baby courgette with
red wine jus
N Su Ve

Desserts

Chocolate mousse cake with
mango and raspberry
D E G V

Pear and ginger crumble with
vanilla bean custard
D E G V

Mango or coconut sorbet
Ve

Choice of side

Fried plantain | Seasonal house salad | Roasted corn D | Jollof rice

We are happy to cater for guests with food allergies and intolerances, or if you have a guest with special dietary requirements, vegetarian, vegans and pregnancy. Please speak to our events team who will be happy to assist you with an alternative individual selection for these guests. 15% Discretionary Service Charge that is shared with all the team is added to your bill. Allergens and dietary requirements:

Celery Crustaceans Dairy Eggs Fish Gluten Lupin Molluscs Mustard Nuts Sesame Shellfish Soy Sulphates Vegan Vegetarian



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