

Mother's day at Meua

3 COURSE MEAL

£45 per person

COMPLIMENTARY BUBBLY FOR THE MOTHERS

SMALL PLATES

SHRIMP BISQUE CROQUETTES

Creamy shrimp bisque centre, truffle aioli, caviar and black charcoal tuile

BURRATA

Focaccia bread, tomato jam, yellow cherry tomatoes and balsamic reduction.

TORTELLINI

Mushroom and black truffle tortellini, sage butter sauce, crispy kale.

MAINS

SHORT RIB

8 hour beef short rib, entrecôte sauce and mashed potatoes.

MISO BUTTER COD

Roasted miso cod, served with fondant potatoes, Dijon vin blanc sauce and a fennel salad.

CACIO E PEPE

Linguini tossed with pecorino cheese and freshly cracked black pepper, finished with a smooth parmesan sauce.

CHICKEN SUPREME

Roasted chicken, pomme purée wild mushrooms and lemon and thyme.

DESSERT

LEMON MERINGUE TART

Chocolate tart | lemon curd | toasted meringue | raspberry sorbet

BASQUE CHEESECAKE

Burnt cheesecake | Chocolate sauce

Some dishes may contain allergens. If you have any food allergies or dietary restrictions, please inform your server.



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