FATHER'S DAY MENU

Selection of homemade breads Flavoured butters

TO START

Courgette and Tomato Soup Tempura courgette and parmesan tuile (vg) Smoked and poached salmon rillette Blood orange gel, radish, crème fraiche, sour dough Ham Hock and Pea Terrine Onion Chutney, pickled carrot, onion bread

Kedgeree

Poached smoked haddock, curried rice, poached egg Baby beetroot and asparagus (V) Quail eggs, pomegranate

TO FOLLOW

40 day dry aged West Country Sirloin of Beef Yorkshire pudding, Roast Potatoes, pan gravy

Roasted Mangalitza Loin of Pork

Yorkshire pudding, roast apple puree, crackling, Roast Potatoes, pan gravy

Roasted Chicken Breast

Yorkshire pudding, apricot stuffing roast potatoes, pan gravy

Pan Fried Fillet of Bream

Crab and lime mash, peas, broad beans and butter sauce

Cauliflower Steak (vg)

Ratatouille, crushed artichoke, caper dressing

Served with Cauliflower cheese, buttered kale, green beans and carrots

This is a sample menu. Prices and dishes correct at time of publishing. A discretionary service charge of 12.5% will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day. This is a sample menu only. Prices and dishes correct at time of publishing.

FATHER'S DAY LUNCH MENU

TO FINISH

Tiramisu Banana Ice Cream Apple, pear and Blackberry Crumble Vanilla bean custard Glazed Lemon Tart Lemon Meringue ice cream Homemade Strawberry Trifle Selection of Ice creams and sorbets A selection of fine cheeses With traditional accompaniments.

Black Bomber Cheddar, Cotswold Brie, Clawson Blue Stilton, Red Leicester, Wensleydale

Three courses £35 per person

Includes a glass of house wine or beer for Dad

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