

BAR • DINING • GARDEN

Father's Day Lunch Menu

Sunday 16th June 2024, 12.30-2.15pm

"Modern British cuisine with a focus on quality, simplicity & a clean execution" Martin Blake

Starters

Salmon - Citrus cured Loch Duarte salmon, confit lemon, mooli (gf, df)

Chicken - Slow-cooked chicken terrine, tarragon emulsion, vegetables a la grecque (gf)

Sweetcorn - Creamed sweetcorn velouté, chervil, sweetcorn fritter (v)

Mains

Beef - Roasted Sirloin of Herefordshire beef, Yorkshire pudding, traditional roast garnishes

Riso pasta - Basil pesto, roasted courgette, aged Parmesan (v)

Cod - Cornish cod, St Austell mussel broth, baby leek, compressed spinach

<u>Desserts</u>

Sticky toffee pudding - Butterscotch sauce, vanilla ice-cream
Strawberry - Strawberry gateaux, lime, yogurt
Cheese plate - Four British cheeses, quince jelly, crackers

Three courses £55 per adult £27.50 per child (under 12)

Please let us know if you have any dietary requirements before ordering.

A discretionary 12.5% service charge will be added to your bill.

