

# Father's Day Set Menu

## Amuse-bouche

*Welsh rarebit brioche, Isle of Wight tomato soup*

## Starters

Wye Valley asparagus, crispy Copper Marans egg yolk, summer truffle

*or*

Home oak smoked Cornish cod chowder, compressed apple, English watercress

*or*

Coronation chicken terrine, golden raisin, soured heritage carrots

## Mains

Roast dry aged Hereford fillet beef, red wine gravy,  
*beef dripping roast potatoes, vegetables, Yorkshire pudding*

*or*

Wild halibut fillet,

*Cornish lobster, summer pea and courgette, straw heritage potato*

*or*

Buckmoorend Farm belly of pork,

*fermented corn croquette, English chorizo and cauliflower salsa*

## Desserts

Amedei white chocolate and English strawberry cheesecake

*or*

Sticky date pudding, rum and raisin ice cream, Pedro Ximénez caramel

*or*

Our chef's selection of ice cream and sorbet

*or*

British artisan cheeses (£4 extra), sourdough, water biscuit

Three course set menu 39.50 per person | 20.00 per child (*up to 8 years old*)

*£20 non refundable deposit per person required to secure reservation*

*10% service charge will be added*

*All gratuities and service charge go direct to the staff*

*Our dishes are made on the premises and made to order*

*Please make us aware of any allergies and ask for further details of dishes that contain allergens*