

# Father's Day

19<sup>th</sup> June 2022

3 COURSES 45.00

## **...for the little ones...**

*Our main courses can be offered in smaller portions and simplified for younger diners, alternatively we are happy to offer a selection of simpler dishes for children to enjoy, please just ask*

### **SPARKLING COCKTAILS**

all at 13.50

#### **BYRRH SPRITZ**

byrrh grand quinquina, prosecco, bitters

#### **POMEGRANATE ROYALE**

pomegranate liqueur, molasses & seeds

#### **PINEAPPLE MIMOSA**

Pineapple Puree, Coconut Rum, Prosecco

Food Allergies and intolerances – please speak to one of our front of house team when ordering.  
A discretionary service charge of 12.5% will be added to your bill.

## **STARTERS**

### **ISLE OF WHITE TOMATOES**

Fraises de Bois, Bocconcini, Basil, Parma Ham

### **SHELLFISH BISQUE**

Pickled Fennel, Roast Cod, Apple

### **SEARED TUNA**

Almond, Szechuan Pepper, Cucumber, Apple, Fragrant Tuna Consommé

### **RABBIT AND TARRAGON BALLONTINE**

Spiced Puy Lentils, Pickled Carrot, Stuffed Loin, Date

## **MAIN COURSES**

### **ROAST 32 DAY AGED SIRLOIN OF BEEF**

Roast Potatoes, Crushed Root Vegetables, Parsnips, Red Onion  
Yorkshire Pudding, Buttered Greens, Cauliflower Cheese, Red Wine Jus

### **ROAST PORK BELLY**

Roast Potatoes, Crushed Root Vegetables, Parsnips, Braised Apple  
Apple Sauce, Buttered Greens, Cauliflower Cheese, Sage Jus

### **SUFFOLK CHICKEN BREAST**

Confit Shiitake Mushrooms, Sesame Carrot, Satay

### **PAN FRIED BLACK BREAM**

Gruyere Stuffed Pappardelle, Broad Beans, Sea Herbs, Saffron Beurre Blanc

## **DESSERTS**

### **RASPBERRY SOUFFLE**

Caramelized White Chocolate, Raspberry Sorbet

### **ELDERFLOWER AND WHITE CHOCOLATE TRIFLE**

Elderflower Pannacotta, Caramelised White Chocolate, Tonka Bean Sponge, Pistachios

### **HONEY PARFAIT**

Matfield Honey, Persimmon, Baked Lemon, Pistachios and Dill

### **SELECTION OF EUROPEAN CHEESES**

Artisan Biscuits, Apple Chutney, Truffle Honey