

Father's Day

19th 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

MEAT FREE MENU

We are happy to adapt dishes where possible to accommodate all dietary requirements, please feel free to ask

STARTER

CELERIAC 'RISOTTO'

Hazelnut, Granny Smith, Puffed Wild Rice

BABY GLOBE ARTICHOKE

Red Chicory, Pickled Shallots, Purple Sprouting Broccoli

MAINS

BLACK TRUFFLE GNOCCHI

Roast Courgette, Little Wallop, Yellow Foot Chanterelle,
Mushroom and Soy Cream

CAULIFLOWER 'STEAK'

Saffron and Mixed Bean Stew, Crisp Hen's Egg, Choy Sum

DESSERT

BANANA AND MAPLE PARFAIT

Mango, Candied Lime, Rum Caramel Banana

VANILLA AND COCONUT RICE

Rhubarb and Ginger