

Father's day lunch

21st June 2026

48.00 per person

for the little ones...

our main courses can be offered in smaller portions for younger diners, alternatively we are happy to offer simplified dishes for children to enjoy, please just ask

yuzu blossom

yuzu sake, honey & orange blossom gin, earl grey, soda
11.50

aperitivo di corte

limoncello, bergamot liqueur, sparkling wine
13.50

belli-no

white peach and jasmine soda, peach purée
(alcohol free)
9.95

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

Cornish Cock Crab,
apple and hazelnut dressing, pickled carrot, kohlrabi and coriander

Glazed Veal Sweetbreads,
pea and mushroom tart, truffle, asparagus, walnut

Slow cooked 'Berkshire' Ham Terrine,
puy lentil salad with Kentish apples and cornichons, grain mustard dressing

Pecorino and Dill Tart,
cured seam bream, almond, confit lemon, capers

Hand Dived Orkney Scallop, (*£6 supplement*)
smoked haddock croquette, maple, squash and parmesan sauce

Fried Hen of the Woods, (V)
spring peas, preserved lemon, fermented garlic

Tomato and Red Pepper Gazpacho, ✓
bocconcini, black olive tapenade, fresh apricot, asparagus

main courses

Roast Aged Beef,
roast potatoes, crushed 'neeps', cauliflower cheese, Yorkshire pudding

Roast Pork Loin,
roast potatoes, crushed 'neeps', cauliflower cheese, Yorkshire pudding

Assiette of Kentish Lamb,
roast rump, herb crusted braised breast, moussaka of shoulder, garlic puree, olive jus

Pan Fried Hake,
spinach gnocchi, summer peas, soused beetroot, mint

Stuffed Fillet of Lemon Sole, (*£8 supplement*)
tempura prawn, Devon palourde clams, citrus braised endive, chive beurre blanc

Char Siu Cauliflower 'Steak', ✓
wild rice, peanut and lime slaw, spring onion

Masala Baked Aubergine, ✓
preserved lemon yogurt, toasted chickpeas, pistachio dukkah

desserts

Raspberry Souffle,
raspberry sorbet, white chocolate and lime sauce

Taste of Blueberry,
blueberry delice, mascarpone and blueberry terrine, pavlova, blueberry bellini

Dark and White Chocolate Pave,
crystallised ginger, hazelnut brittle, praline ice cream

⑤ Almond and Vanilla Rice Pudding,
griotine cherry, marcona almonds, 'honeycomb'

Selection of 3 Cheeses,
chutney, water biscuit

coffee, tea & sweet treats 6.00

spirits, liqueurs, stickys & after dinner cocktails

please ask to see a bar list for our full selection of after dinner drinks