



Father's Day Lunch 2019

3 Courses £35.95

2 Courses £29.95

Starters

Gun hill egg yolk, spring peas, lovage, Gran Moravia
(Rosato 'Calafuria' Tormaresca - Antinori 2018 £8.00/175ml)

Heirloom heritage tomato, golden cross, aubergine, green olive
(Pinot Grigio, Castel Firmian, Mezzacorona 2017 £6.40/175ml)

Smoked haddock frikkadel, Cape Malay, fennel remoulade
(Cotes de Provence Rose, Saint Roch-les-Vignes, France 2018 £8.00/175ml)

Jumbo quail, confit leg, celeriac gyoza, truffle jus
(Brouilly, Chateau de la Perriere 2016 £7.50/175ml)

Beef carpaccio, burrata, beetroot, radicchio, miso mayonnaise
(Riberol Roble 2016 £6.80/175ml)

Mains

Roast rump of beef, all the trimmings
(Corbec, Corvina/Malbec, Masi Tupungato 2015 £39.00/750ml)

Corn fed chicken suprême, all the trimmings
(Pietra Bianca chardonnay 2017 £42.95/750ml)

Braised shoulder of pork, all the trimmings
(Sabazio, Rosso di Montepulciano, La Braccasca 2017 £32.50/750ml)

Braised shoulder of lamb, all the trimmings
(Old Vine Garnacha Bodegas Ignacio Marin 2012 £32.95/750ml)

Field mushroom ravioli, spinach, ricotta, nutmeg custard
(Saint Marc, Unoaked Chardonnay 2017 reserve £25.50/750ml)

Fillet of hake, mussels, chorizo, saffron potato, coconut & lemongrass broth
(Menetou Salon, Cotes de Morogues 2017 £36.90/750ml)

Fillet of cod, Knell's farm asparagus, monks beard, cauliflower, cockle butter
(Gruner Veltliner, Peter Schweiger £36.90/750ml)

Desserts

Orange posset, blackberry & liquorice sorbet
(Bolney bubbly, NV £7.20/flute)

Chocolate tart, hazelnut ice cream
(Edinburgh Distillery "raspberry gin liqueur" £5.00/35ml)

Apple tart tatin, malt ice cream
(Akashi Tai 'plum infused sake' £4.80/50ml)

White chocolate & hazelnut delice, strawberry & lovage sorbet
(Buitenverwachting 1769 Noble late harvest 2015 £7.80/50ml)

Sticky toffee pudding, drunken prune, salted caramel ice cream
(Pedro Ximenez Nectar £7.80/50ml)

Cheese board, crackers, chutney
(Quinta da Leda 1999 Vintage Port £8.90/50ml)

Please note there is a discretionary service charge of 10% that will be included on your bill. Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise