



Father's Day Lunch

£32 for 2 courses or £39 for 3 courses

To whet your appetite...

Artisan breads and salted butter
Choice of our spring-well bottled still or sparkling water

Starters

Beef cheek terrine, jus lait, watercress.
Torched mackerel, pea and wasabi, velouté, courgette chutney.
Rosary goat's cheese tart, burnt cauliflower, beetroot sorbet.

Mains

Roasted lamb rump, Homity pie, broad bean sauce.
Pan seared John Dory, Cornish new potatoes, cucumber and dill sauce.
Wild mushroom, aubergine, red pepper with polenta layers, Laurier sauce.

Desserts

Dark chocolate and blackcurrant delice.
Chocolate and walnut sponge pudding, clotted cream ice-cream.
Rhubarb and lemon tart, fig leaf ice-cream.

Coffee and teas, £4.00 per person

Please Note that we prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed. If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.
A discretionary service charge of 10% is applied to your bill, the entire amount is given to our staff. If you are disappointed with the service and wish us to remove this charge, please don't hesitate to let us know.