FATHER'S DAY MENU

STARTERS

Spinach
Spinach soup, Oxford blue cream cheese toasts

Duck
Pressed duck foie gras and ham hock terrine, peppered

Smoked Salmon
London smoked salmon and broad bean risotto, chervil cream pineapple, toasted brioche

Asparagus
English asparagus salad, soft egg and herb dressing, crisp bacon

Scallops
Seared scallops, onion and coriander bhaji and red pepper dressing

MAINS

Beef
Roast aged beef sirloin, carrots, roast potatoes, Yorkshire pudding and beef gravy

Lamb
Roast chump of Lune valley lamb, lovage broad beans, roast fondant potato and lamb gravy

Fish
Sustainable fish casserole, watercress cream and garlic croutons

Chicken
Roast free range chicken breast, braised leg pasty, buttered Savoy cabbage, sage and onion gravy

Butternut Squash
Butternut squash, caramelised onion and wild mushroom pie, English asparagus

PUDDINGS

Berries
Mixed summer berries, glazed with a champagne sabayon, clotted cream ice cream

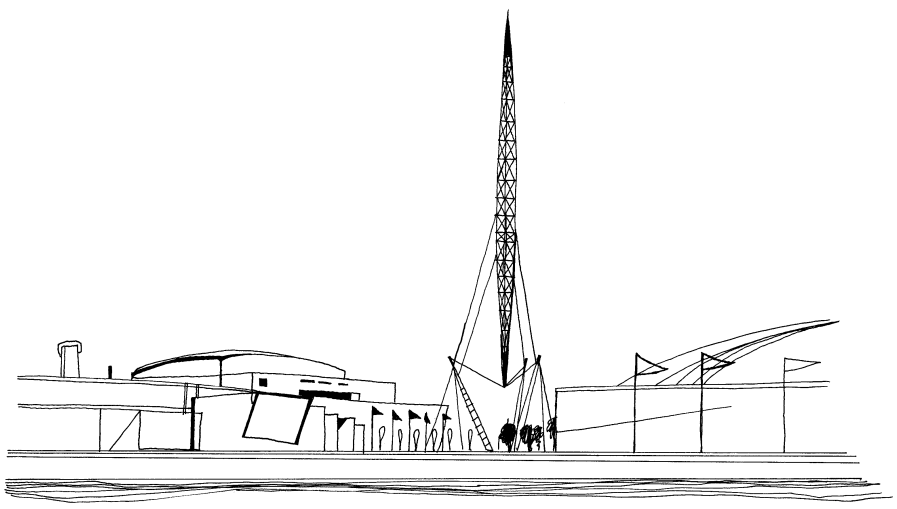
Lemon
Warm flourless lemon pudding, vanilla yoghurt and rhubarb ripple ice cream

Treacle
Treacle tart with marmalade ice cream and spiced oranges

Chocolate
Chocolate and salted caramel tart, crème fraiche sorbet

Cheeses
A selection of British and continental cheeses from the trolley, served with water biscuits and dried fruit chutney

three courses £45.00
with a glass of Pol Roger White Foil NV Champagne



All prices are inclusive of VAT
A discretionary service charge of 12.5% will be added to your bill.
If you have any specific food allergies or intolerances, please speak to staff about your requirements before ordering