

FATHER'S DAY SET MENU

We believe in the power of community,
collaborating with local and independent
suppliers to source fresh, quality produce
for our menus.

please select one option for each course

SMALL PLATES

WARM WILD FARM SOURDOUGH BREAD, WHIPPED
BUTTER **VGO**

SLOW-COOKED HONEY MUSTARD PORK BELLY,
HOUSE PICCALILLI, CUCUMBER, WATERCRESS

JERSEY ROYAL & LEEK SOUP, CORNISH CRAB,
CRÈME FRAÎCHE

SEA BREAM CEVICHE, CAPER, CUCUMBER,
LIME, GREEN HORSERADISH

TWICE-BAKED WINCHESTER CHEDDAR SOUFFLÉ,
LOCAL WATERCRESS, MUSTARD SAUCE **V**

BURRATA, HERITAGE COURGETTE, MINT,
BASIL, WHITE BALSAMIC **VGO**

MAIN PLATES

ROAST BEEF
ROAST PORK BELLY
ROAST CHICKEN
VEGETABLE PITHIVIER **VG**

HAMPSHIRE CHALK STREAM TROUT, AJO
BLANCO, SMOKED ALMONDS, WHITE GRAPES

*ROASTS SERVED WITH SEASONAL GREENS,
ROAST POTATOES, ROAST CARROTS,
YORKSHIRE PUDDING & GRAVY*

RIGATONI PASTA, VODKA & TOMATO SAUCE,
CRISPY SHALLOT, AGED PARMESAN

PUDDING PLATES

STICKY TOFFEE PUDDING, CORNISH CLOTTED
CREAM, BUTTERSCOTCH SAUCE

BUTTERMILK PANNA COTTA, MACERATED
ENGLISH STRAWBERRIES

BURNT CARAMEL TART, LIME CRÈME FRAICHE **V**

LANCASHIRE BOMB CHEESE, ENGLISH FRUIT
CAKE, PICKLED WALNUT'S **V** supplement **5**

CHOCOLATE MOUSSE, CHOCOLATE & COCO NIB
CRUMB, CORNISH SEA SALT **V**

THREE-COURSE 55

A LITTLE EXTRA?

SIDE PLATES 6

CAULIFLOWER CHEESE **V**
SKIN-ON FRIES **VG**
ROAST POTATOES

ROCKET & PARMESAN, BALSAMIC DRESSING
FRIED BOBBY BEANS, HERBS & LEMON **VG**

Our menu contains allergens. Please inform our team of any allergies or intolerances before ordering. Our menus are seasonal and subject to change; where an item is unavailable, a suitable alternative will be provided. We are a cashless venue; all prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

V suitable for vegetarians | **VG** suitable for vegans | **VGO** vegan option available

Scan here for
allergens &
calories >



THE GALLERY