



FATHER'S DAY FEAST

2 courses for 45 or 3 courses for 50 per person

WHILE YOU WAIT

Sourdough focaccia, sundried tomato & basil butter/ ve / 7

Nocellara olives, orange & thyme / ve / 6.5

Hash browns, cod & trout roe / 9.5

Cornish Yarg & samphire arancini / 5

STARTERS

Chalk stream trout pastrami, beetroot, apple, dill

Fowey mussels, crab bisque, leek hearts, leek oil

Dry aged beef carpaccio, blue cheese, pickled walnut

Torched mackerel, Yorkshire rhubarb, Earl Grey, buttermilk

Salt-baked celeriac, wild mushrooms, golden raisins, tarragon, vegan labneh / ve

Seared Orkney scallops, chicken fat anglaise, crispy chicken skin, truffle / 8 supplement

ROASTS

Roast rump of dry aged Scotch beef, smoked Roscoff onion, horseradish creme fraiche

Slow-roast Blythburgh pork & wild garlic porchetta, celeriac remoulade, burnt apple puree

Corn-fed Yorkshire chicken, sage & onion stuffing

Rack of Cornish plaice, prawn & scallop faggot, seaweed jus

Beetroot & spelt pithivier, Jerusalem artichoke, wild garlic, truffle / ve

FOR THE TABLE

Goose fat potatoes, Douglas fir maple glazed carrots, hispi cabbage & lovage emulsion, truffled cauliflower cheese, bone marrow Yorkshire pudding & gravy.

Please note vegan roasts will be served with vegan accompaniments.

ADDITIONS

Creamed leeks /v / 7

Honey mustard pigs in blankets / 9

Sage & onion stuffing / 7.5

Bitter leaves, yoghurt & sumac / v / 7

Rainbow chard, harissa & lemon / ve / 8

DESSERT

Sticky toffee pudding, smoked toffee sauce, sea salt, clotted cream ice cream / v

Iced mango parfait, passionfruit, lime, mint / ve

Three scoops of Jude's ice creams & sorbets / ve

Long Clawson Blue, seasonal chutney, fig & spelt crackers, celery / v / 7 supplement

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Tables are subject to a discretionary service charge of 12.5%

(v) vegetarian (ve) vegan.