

Father's Day

M E N U

Starters

SPINACH & ZUCCHINI SOUP (V)
OREGANO, BASIL, AND OLIVE OIL CROUTONS

OXTAIL & MARIS PIPER PITHIVIER
LEEK AND TRUFFLE CREAM

ROASTED HAZELNUT HUMMUS (V) (VG) (N)
FRIED PADRÓN PEPPERS AND BLACK SESAME
FLATBREAD

Mains

SLOW BRAISED LAMB SHANK (GF)
RIOJA JUS AND SHALLOT CONFIT

PAN-SEARED CHICKEN BREAST (GF)
SHIITAKE MUSHROOM, TARRAGON AND
WHISKY SABAYON

ASPARAGUS & ARTICHOKE CIGARS (V)
CREPINETTE AND GRAIN MUSTARD VELOUTÉ

*ALL MAIN COURSES ARE SERVED WITH A
SELECTION OF SEASONAL VEGETABLES AND
POTATOES.*

Dessert

GATEAU SUCHARD (V)
KIRSCH AND VANILLA BEAN CUSTARD

Allergen Key: (V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (N) Contains Nuts | (S) Contains Shellfish

Allergy Statement: Please inform our team at the time of booking of any food allergies or dietary requirements. While we take every precaution to prevent cross-contamination, our kitchen handles nuts, shellfish, and gluten, and we cannot guarantee any dish is 100% allergen-free.