

## FATHER'S DAY

17<sup>TH</sup> June

### Chef's Canapés

2 CARLINGFORD ROCK OYSTERS £4

### Starters

VIRGINA PARK LODGE GAZPACHO

BEEF TARTARE, CRISPY SHALLOTS, NASTURTIUM

FISH SOUP, COD CROQUETTE

SMOKED HADDOCK, LEEK POTATO, WHOLE GRAIN MUSTARD

### Main Courses

DRY AGED ROAST BEEF SIRLOIN,  
HORSERADISH CREAM, YORKSHIRE PUDDING  
*(£10 supplement)*

LAMB RUMP, PEA, SWISS CHARD

ROASTED MULLET, SPINACH, MUSSELS, CIDE SAUCE

CORNISH COD, BROCCOLI, VERJUS BEURRE BLANC

COURGETTE FLOWER, YORKSHIRE BURRATA, AUBERGINE, BASIL

### Extras

TRIPLE COOKED CHIPS	5.25	HONEY GLAZED CARROTS	6.00
GREENS	6.00	ROASTED POTATOES	6.00

### Lunch Menu £49 per person

Food allergies and Intolerances  
Please ask if you would like more information about our ingredients.

## Desserts

MADAGASCAN CHEESECAKE, GARIGUETTE STRAWBERRIES

APPLE TERRINE, CALVADOS CREAM, VANILLA ICE CREAM

CHOCOLATE MOUSSE, CARAMEL ICE CREAM

PISTACHIO SOUFFLÉ, MATCHA ICE CREAM

RUM BABA, SPICED PINEAPPLE, COCONUT SORBET

BRITISH ISLES CHEESE PLATE

(£8 Supplement)

Please be aware that most of our cheeses are made with raw *milk*

## Port & Madeira (by the glass)

2012 Late Bottled Vintage 13.50

Ten Years Old Sercial, Justinos 12.50

1996 Colheita, Barros 14.95

Tonel 10, Ten Year Old Tawny 15.75

1955 Graham's Vintage Port 59.75

## Dessert Wine by the glass

2013 Tokaji Edes Szamorodni, Disznoko 14.25

2015 Sauternes, Château Lafon 14.50

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A discretionary 12,5% Service Charge will be added to your bill