



FATHER'S DAY LUNCH

Sunday 21st June 2026

£59.00 per person

Starters

Pea and Black Truffle Soup (V, M, E, G)

crushed pea, mint

Asparagus Spears (M, E, Su)

poached quail's eggs, Ibérico ham, hollandaise, herb oil

"Caprese" Bruschetta (M, E, G, Su, So)

buffalo mozzarella, plum vine tomato, basil, aged balsamic

River Exe Mussels (M, Mo, Su)

Champagne and garlic cream sauce, malted seed sourdough

Smoked Salmon John Ross (M, F, Su, E)

gribiche dressing, watercress, caper, cornichon

Main Courses

Traditional Roast Berkshire Beef, Dry Aged 60 Days (G, M, E, Su, Ce)

Yorkshire pudding, horseradish, roasting garnish

Orchard Farm Belly of Pork, Dry Aged 28 days (M, Su, Ce, Mu)

traditional roasting garnish, roast apple purée, crackling

Pan Roasted Duck Breast (M, Ce, Su)

roasting garnish, thyme jus

Fillet of Plaice (M, F, Su, Mo)

clam chowder, saffron creamed potatoes, watercress

Mushroom Wellington (V, M, E, G, Su)

peas and crushed potatoes, baby vegetables, wild mushroom cream sauce

Desserts

Sticky Toffee Pudding (G, E, M, So)

salted caramel, caramel ice cream

Rhubarb and Strawberry Crumble Tart (M, E, G, So)

vanilla custard

Dark Chocolate Mousse (M, E, G, Su, N, So)

brownie bites, chocolate and Guinness ice cream

Ices

selection of pacojet ice creams and sorbets churned daily, *please ask your server for today's selection*

Fine English Cheese (M, E, G, Ce, Mu, Se)

Dorset crackers, onion chutney, quince, fresh grapes

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame
Sh – shellfish So – soybeans Su – sulphur dioxide & sulphites PB – plant based V – vegetarian *can be adapted to gluten free

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.