



## Father's Day Menu – Sunday 18<sup>th</sup> June 2023

### Tomato and Mascarpone Soup

Basil Pesto | Picual Olive Oil *(Milk, Celery)*

### Chalk Stream Trout Pastrami

Summer Cucumbers | Wild Garlic | Capers | Herb Aioli *(Fish, Milk, Egg, Sulphites)*

### Chicken Liver Parfait

Apricot Gel | Truffle | Toasted Sourdough *(Egg, Gluten, Milk, Sulphites)*

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### Roast Sirloin of Beef

Roast Potatoes | Yorkshire Pudding | Thyme & Rosemary Gravy *(Sulphites, Milk, Gluten, Egg)*

### Roast Pork Belly

Roast Potatoes | Apple | Crackling | Jus *(Sulphites, Milk)*

### Monkfish Masala

Red Lentils | Pickled Carrots | Toasted Coconut *(Fish, Sulphites, Milk)*

### Roast Chicken and Ham Hock Steamed Pudding

Sauteed Greens | Creamed Mash *(Gluten, Milk, Egg)*

### Cider Batter Fish and Chips

Bedford Lodge Peas | Warm Tartare Sauce *(Fish, Sulphites, Milk, Gluten, Egg)*

### Sweet Potato and Mushroom Wellington

Sweetcorn Puree | Roast Potatoes (V) *(Milk, Gluten, Egg)*

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### Lemon Verbena Panna Cotta

Poached Strawberries | Strawberry Sorbet | Toasted Seed Granola *(Milk, Egg, Soya, Sesame)*

### Chocolate and Ale Cake

Muscovado | Malt Cream *(Gluten, Egg, Nuts)*

### Hibiscus Donuts

Raspberry Jam | Clotted Cream *(Eggs, Milk, Gluten)*

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One course – £22.00

Two courses - £26.00

Three courses - £30.00

Snack & Sides Priced Individually

Tea, Coffee & Petit Fours - £3.95

Some dishes may contain nuts or traces of nut oils. We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT. We try and use sustainable fish wherever possible.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.