

## Fathers day

SERVED FROM 12PM – 9PM

### Appetizer

***Hampshire watercress soup***

Garlic cream, sourdough bread, Netherend butter

***The Pebble Beach prawn cocktail***

Avocado, cherry tomatoes, Marie Rose sauce, brown bread and butter

***Homemade duck spring roll***

Rice noodles, pickled vegetables, bean sprouts, ginger dressing

***Double baked cheddar cheese soufflé***

Spring onion cream

### Main

***Roast sirloin of beef***

Roast potatoes, Yorkshire pudding, cauliflower cheese, honey roast carrots, hispi cabbage, horseradish, gravy

***Roasted loin of pork***

Dauphinoise potatoes, French beans wrapped in Parma ham, apple sauce, crackling, gravy

***Salmon 'en crouete'***

Fillet of salmon wrapped in salmon and herb mousse, baby spinach, crepes and puff pastry, Jersey Royals, samphire and dill beurre blanc

***Crepe Franc Comtoise 'à la Raymond Blanc'***

Herb crepe stuffed with wild mushrooms, baby spinach and Comté cheese, glazed with mornay sauce, pear, walnut and endive salad

### Dessert

***Hampshire watercress soup***

Garlic cream, sourdough bread, Netherend butter

***Strawberry Eton mess***

Crushed meringue, Chantilly cream, New Forest strawberries

***Stilton with fig and pear chutney,***

celery, grapes and crackers

***Sticky toffee pudding***

Salted caramel sauce, honeycomb ice cream

**2 courses £35.95 | 3 courses £39.95**



## Sparkling

**Codorníu Vintage Cava Sparkling Wine — £32.95**

Spain Vegan. Fresh, with intense aromas of apple and delicate floral notes.

## White Wines

**La Riva Pinot Grigio, Sicily, Italy— £29.95**

A delicate and refreshing white Crisp with fresh lemon, lime and elderflower notes.

**Aroha Bay Sauvignon Blanc — £39.95**

New Zealand Tasting Notes ;Sauvignon Blanc  
Grassy, Passion Fruit, Tropical

**Gavi di Gavi 'La Minaia', Nicola Bergaglio, Piedmont, Italy — £49.95**

Fresh and elegant with notes of acacia, white peach, apple and lemon.

## Red Wines

**Don Placero Rioja Crianza — £29.95**

Spain Smooth and full-bodied, with dark berry flavours and a touch of smoky spice.

**Caoba Malbec, Mendoza, Argentina — £35.95**

Elegant and rounded with bramble, raspberry and spice notes.

**Côtes du Rhône, Berthet-Rayne, Rhône, France — £44.95**

Granache, Syrah, Mourvèdre Smooth and complex with red fruit and spice notes.

### Food Allergies & Intolerances

Should you have any concerns about a food allergy or intolerance please ask our staff before you order your food and drinks. Some dishes may contain traces of nuts or other allergens.

V- Vegetarian GF-Gluten Free GFA - Gluten Free Available VG- Vegan  
A 10% discretionary service charge is added but can be removed if requested.