**FATHER’S DAY MENU 35PP**

**19TH JUNE 2022**

**Amuse-bouche (Paired with Brut Reserve 2018)**

Ancient Greek Propyra, Santorini Fava Dip, Hand-Picked Wild Oregano, Kleos Kalamata Extra Virgin Olive Oil (390kcal) (VG)

**Starter (Paired with Brut Reserve 2018)**

Gressingham Duck & Castelvetrano Olives Terrine, Organic Watercress, Celeriac Remoulade, Pickled Candy Romanesco, and Crusty White Sourdough (429kcal)

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Herbed Vegetables Terrine, Organic Watercress, Celeriac Remoulade, Pickled Candy Romanesco, and Crusty White Sourdough (271kcal) (VG – GF Version)

**Main (Paired with Guinevere Chardonnay 2019)**

Slow Roasted Free Range British Pork Belly, Maple Syrup Glazsted Heritage Carrots, Red Cabbage & Fennel Slaw, Horseradish Mash, Fried Onion, and Apple Sauce (1249kcal) (GF)

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Quick Roasted Florets of Organic Tenderstem Broccoli, Maple Syrup Glazsted Heritage Carrots, Red Cabbage & Fennel Slaw, Horseradish Mash, Fried Onion, and Apple Sauce (960kcal) (VG – GF Version)

**Dessert (Paired with Brut Rose’)**

Homemade Dark Chocolate Brownie, Whipped Salted Caramel Ganache, Bleiswijk Vanilla Ice Cream (300kcal)

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Lemon Blueberry Paleo Cheesecake, Organic British Blueberries, Raw Almonds, Whipped Coconut Yogurt (538kcal) (VG) (GF)