

Father's Day Lunch

3 courses £45

Nibbles

Street Bakehouse Bread Board

Artisan English butter, Extra virgin olive oil and aged balsamic £5.50 (extra butter/oil and vinegar £1)

Mixed Provençal Olives £4.50

Starters

House Smoked Five Spiced Creedy Carver Duck Breast

Spiced plum chutney, sesame cracker, salad of cucumber, pickled red onion and mooli

Greek Salad

Cucumber, vine tomato, Cos lettuce, Kalamata olives, barrel aged Feta cheese, lemon and mint vinaigrette

Crisp Roasted Portobello Mushroom Arancini

Aged parmesan, truffle and garlic mayonnaise

Breaded Cornish Cod Goujons

Lemon and garlic mayonnaise and baby leaf salad

Twice Baked Tunworth Cheese Souffle

Aged parmesan and rich cheese sauce

Grilled Goats Cheese and Beetroot

Salt baked, pureed and marinated beets, pea shoots and truffled shallot and hazelnut dressing

Loch Duart Salmon and Cornish Cod Fish Cake

Creamed leeks, rich shellfish bisque and pea shoot salad

Mains

Sunday Roasts

All served with roast potatoes, selection of chef's vegetables and roasting juices

Roasted Sirloin of Stokes Marsh Farm Beef

with Hodd Yorkshire pudding

Slow Roasted Wiltshire Pork Belly

crackling and apple sauce

Slow Braised English Lamb Shoulder

Trio of Meats (£5 supplement)

Veggie Roast

Roasted Hispi Cabbage, veggie gravy and trimmings

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#### Aged Parmesan and Herb Crusted Cornish Cod

Potted prawn and caper brown butter dressing, house pickled cucumber, tenderstem broccoli and crushed new potatoes

#### Stokes Marsh Farm Bavette Steak (Served Pink)

Truffle oil and parmesan chips, roasted Portobello mushroom, confit vine tomato and a garlic and herb butter

#### The Hodd Short Rib Burger

Stokes Marsh Farm burger and slow braised short rib, mature cheddar, mustard mayonnaise, lettuce, tomato, crispy onion ring and skinny fries (*add truffle oil and parmesan for £1.50*)

#### Beer battered Cornish Fish and Chips

Crushed peas and homemade tartare sauce

#### Sweet Potato and Green Pea Falafel Fritters

Roasted Hispi Cabbage, rich coconut curry sauce, flame roasted peppers and cucumber and red onion salad

Due to all our dishes being cooked to order there may be a delay during busy periods.

All of our dishes are made on the Premises and may contain allergens not listed in the dish description. If you have any queries, please ask a staff member

Desserts

**Warm Yorkshire Rhubarb and Custard Crumble Tart**

Vanilla ice cream and rhubarb syrup

**Classic Vanilla Bean Crème Brûlée**

Orange and almond shortbread biscuit

**Dark Chocolate Crémeux**

Coco crumb, hazelnut praline and salt caramel ice cream

**Hodd Sticky Toffee Pudding**

Medjool date sponge, sticky toffee sauce and vanilla clotted cream ice cream

**Affogato**

Moonroast espresso poured over a scoop of Judes ice cream

**Selection of Three English artisan cheeses**

homemade chutney & biscuits

• AFTER DINNER DRINKS •

Espresso Martini £14

Gorilla Blackback Vodka, Tia Maria, Sugar Syrup and Espresso.

Liqueur Coffees £6.50

Tia Maria, Courvoisier, Jameson, Kahlua, Drambuie, Bailey's or Amaretto.

Liqueur Hot Chocolate £6.50

Cointreau, Baileys, Malibu, Kahlua or Amaretto.

• HOT DRINKS •

• COFFEE •

(Decaffeinated coffee available)

Americano 2.30

Cappuccino 2.80

Latte 2.90

Mocha 3.10

Espresso 2.10

Double Espresso 2.80

Macchiato 2.20

Extra Shot 0.90

• TEAS •

English Breakfast £2.20

Earl Grey £2.20

Peppermint £2.20

Camomile £2.20

Green £2.20

Blackberry & Raspberry £2.20

Decaffeinated Black Tea £2.20

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