

FATHERS DAY FEASTS AT HEMISPHERE

Celebrate the Supermen, father figures, legends, and everyday heroes in your life this Father's Day at Hemisphere.

From Breakfast & Bubbles to Sunday roasts and tapas feasts to share, we've got the day covered.

BREAKFAST & BUBBLES

AVAILABLE 10AM-12

£20PP

ENJOY A CHOICE OF BREAKFAST WITH A GLASS OF BUCKS FIZZ,
OR A HOT DRINK

GRILLED BREAKFAST

Bacon, sausage, mushrooms, hash potato, egg, tomato, toasted focaccia.

VEGETARIAN BREAKFAST (V)

Eggplant, vegetarian sausage, mushrooms, egg, tomato, hash potato, toasted focaccia.

GLAZED SALMON

Kumara pancakes, watercress, feta, pomegranate, egg, miso sauce.

OKONOMIYAKI (V)

Goat's cheese, apricot & walnut pancake, egg, tomato salsa, fresh salad.

EGGS BENEDICT

Smoked ham, savory pancake, hollandaise, watercress, chorizo oil.

WHITE FOREST WAFFLES (V)

White chocolate, coconut ice cream, fresh kiwi, and strawberry.

SOUFFLÉ PANCAKES (V)

Fluffy pancakes with matcha custard, mascarpone lemon cream, fresh berries

SUNDAY ROAST LUNCH

AVAILABLE 12PM-4:00PM

2 COURSES £30 | 3 COURSES £37

GLASS OF BEER, WINE OR SOFT DRINK FOR DAD

STARTERS

SEAFOOD CEVICHE

Fresh seafood in tiger's milk with kumara, mint, coriander & edible flowers.

PORK BELLY

Slow-cooked pork belly with crunchy puffs, parsnip & pickled apple Nam Jim.

CHICKEN CAESAR SALAD

Baby gem, garlic-nori aioli, parmesan & spiced croutons.

SWEETCORN FRITTERS

With coconut green chilli sauce

CHOICE OF SUNDAY ROAST

28-Day Aged Beef Rump
Roast Chicken

Hemisphere Triple Roast - Beef, Chicken & Pork Belly
Sweet Potato Pie (VG)

Served with roast & mashed potatoes, carrots & parsnips with honey and tarragon, and seasonal greens.

DESSERTS

HEMISPHERE APPLE CRUMBLE

Cinnamon-poached apple, almond & apricot crumble, brown butter custard.

DARK CHOCOLATE & MISO CHEESECAKE

With summer berries and strawberry sauce.

PASSIONFRUIT PAVLOVA

Meringue with almond cream and passionfruit.

FATHERS DAY TAPAS FEAST

AVAILABLE PM- 4PM-8PM

£35PP

GLASS OF BEER, WINE OR SOFT DRINK FOR DAD

A FEAST TO SHARE

BUTTER BOARD (V)

Fig, nori, maldon sea salt, pickled shallots, shaved lemon, and micro garden herbs and focaccia.

EDAMAME (VG)

Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

CARAMEL SALMON SUSHI ROLL

Blow-torched hollandaise, pickled daikon, and cucumber.

PORK BELLY

Slow-cooked pork belly with crunchy puffs, parsnip & pickled apple Nam Jim.

SURF & TURF GRILL

Lamb chops, picanha steak, swordfish skewer, and U8 grilled shrimp with lemon and garlic.

LIME & GINGER RICE (VG)

Fragrant rice mixed with ginger and fresh lime zest.