



FATHER'S DAY SUNDAY 16TH JUNE 2019

2 Courses £21.95 per person, 3 Courses £24.95 per person

STARTERS

PEA & BROAD BEAN SOUP

Mint Crème Fraîche (V, GF)

WHIPPED GOATS CHEESE

Roast & Pickled Beetroots, Candied Walnuts (V, GF)

CHICKEN LIVER PATE

Chutney, Croutons (GF Available)

CRAB CAKES

Rocket Salad, Garlic Aioli

STICKY DUCK SALAD

Pear & Toasted Hazelnuts (GF)

MAIN COURSES

ROAST BEEF Yorkshire Pudding & Gravy (GF Available)

ROAST LOIN OF PORK Apple, Crackling & Gravy (GF Available)

SLOW COOKED LAMB SHOULDER Minted Gravy (GF)

All the above are served with Roast Potatoes, Cauliflower Cheese & Seasonal Vegetables

GREMOLATA CRUMBED HAKE

Leek Fondue, Lemon Butter (GF Available)

PAPPARDELLE PASTA

Roast Butternut Squash, Pea & Yorkshire Fettle, Pine Nuts (V)

COD & SALMON GRATIN

Rosti Potato Topping, Buttered Summer Greens (GF Available)

PUDDINGS

WARM PEACH & ALMOND TART

Butterscotch Sauce, Vanilla Ice Cream

VANILLA PANNA COTTA

Strawberries & Homemade Shortbread (GF Available)

STICKY TOFFEE PUDDING

Toffee Sauce, Black Treacle Ice Cream

LEMON CURD PAVLOVA

Fresh Raspberries (GF)

SELECTION OF FINE CHEESES

Chutney, Celery & Biscuits (GF Available)

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables of 8 or more.