



Father's Day Menu - Sunday 19th June

Starters

Sticky bourbon chicken wings, blue cheese dip (GF)

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Black pudding scotch egg, honey mustard dressed leaves

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Soft shell crab, bangalore dipping sauce (GF)

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Duck & pork terrine with cranberries & pistachio, piccalilli, ciabatta fingers (GF)

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Leek & welsh rarebit gratin, toasted crostini (Ve)

Mains

Roast sirloin of beef, yorkshire pudding, garlic & rosemary roast potatoes, panache of vegetables, red wine gravy (GF)

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Roast shoulder of pork, apple sauce, garlic & rosemary roast potatoes, panache of vegetables, red wine gravy (GF)

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Slow cooked lamb shank, mint sauce, creamed mash potato, mixed vegetables (GF)

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Atlantic halibut, garlic & lemon risotto, parmesan cracknell (GF)

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Butternut squash & chickpea tagine, mediterranean vegetables, pitta bread (GF) (Ve)

Desserts

Lemon meringue roulade, apple sorbet (GF)

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Snickers brownie, vanilla ice cream

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Glavya cheesecake, stem ginger

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Toffee brulee, short bread biscuit (GF)

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Fresh fruit salad, coconut sorbet (GF) (Ve)

Two Courses - 19 / Three Courses - 24

Children's Mains – All 10 (including dessert)

Roast sirloin of beef, yorkshire pudding, roast pots, vegetables

Chicken goujons, fries, vegetables

Roast pork, roast pots, vegetables

Mac 'n' cheese, garlic bread

Children's Desserts

Sticky toffee, vanilla ice cream

Chocolate brownie, vanilla ice cream

2 scoops ice cream

Booking essential. £10 Deposit per person to secure booking

Dishes are subject to availability

If you have any dietary requirements, please inform your server. (GF – These dishes can be altered to be gluten free)