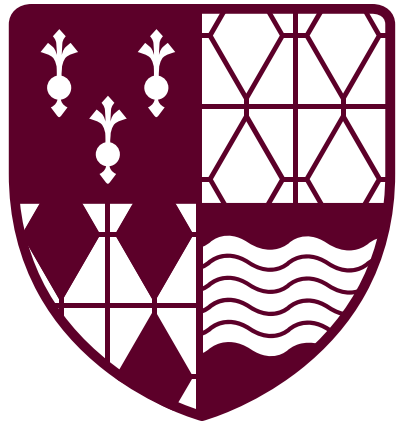




FATHERS DAY SUNDAY LUNCH

£34pp 2 Course | £40pp 3 Course

STARTERS

Roasted Red Pepper and Tomato Soup (Ve,GFA) Basil Oil, Crusty Bread

Wild Mushrooms Fricassee, Soft Poached Egg, Parmesan, Brioche Toast (GFA) (G,M)

Crayfish & Prawn Cocktail, Baby Gem, Marie Rose Sauce (GFA) (CR,G,M,E)

Chicken Liver Parfait, Brioche and Red Onion Chutney (M,E,MU,SU)

Beetroot & Goat Cheese, Goat Cheese Mousse, Candied Walnuts, Apple Gel (M,SU)

Oak-Smoked Salmon, Caper Berries, Fennel Slaw, Dill Mayonnaise (F,SU,M,E)

MAIN COURSE

Aged Angus Roast Sirloin of Beef, Creamy Mash, Roast Potatoes, Yorkshire Pudding (G,M,E)

Honey Roast Ham, Creamy Mash, Roast Potatoes, Yorkshire Pudding (G,M,E)

Herb Roasted Chicken Breast, Creamy Mash, Roast Potatoes, Yorkshire Pudding (G,M,E)

Honey Glazed Roast Pork Belly, Creamy Mash, Roast Potatoes, Yorkshire Pudding (G,M,E)

All of the above Roasts are served with
Chipolatas (M), Cauliflower Cheese (GF,M), Braised Red Cabbage (SU), Seasonal Vegetables (M),
Unlimited Beef Dripping Gravy (GF)

Butternut Squash Risotto, Crispy Sage, Parmesan Tuile, Brown Butter Drizzle (V)

Grilled Salmon Fillet, Spring Vegetables, Herb Gnocchi, Chive Beurre Blanc (F,M)

DESSERT

Warm Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Bean Ice Cream (V)
(G,M,E)

Lemon Posset, Shortbread Biscuit, Raspberry Coulis (G,M,E)

Dark Chocolate Delice, Salted Caramel, Honeycomb, Crème Fraîche (G,M,E)

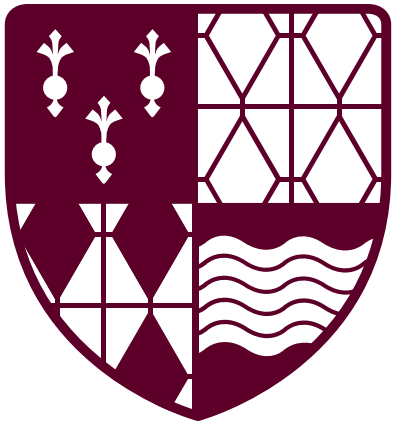
Eton Mess, Seasonal Fruit, Chantilly Cream, Meringue Shards (G,M,E)

Banoffee Tart, Banana Ice Cream (G,M,E)

Please Note: Our kitchens do operate with all allergens listed below, we cannot guarantee that all products will be allergen free.

Please speak to a member of the team regarding allergens.

Key: GFA-Gluten Free Available, V-Vegetarian & VE-Vegan Are dishes that can be adapted to suit dietary needs. CE-Celery,
G- Cereal/Gluten, CR Crustaceans, E-Egg, F-Fish, Lup-Lupin, M-Milk, MO-Molluscs, MU-Mustard, N-Nuts, PN-Peanuts
SS-Sesame Seeds, S-Soy, SU-Sulphur Dioxide



FATHERS DAY CHILDRENS MENU

£17.95pp 2 Course | £21.95pp 3 Course

STARTERS

Traditional Tomato Soup

Buttered Bread Fingers (G, GFA, M, V)

Halloumi Fries

Greek Yoghurt, Lemon Dip (E, G, GFA, M, V)

Crispy Chicken Caesar Salad

Crispy Chicken Fillet, Crisp Baby Gem Lettuce, Caesar Dressing (E, F, G, GFA, M, MUS)

MAIN COURSE

Bangers And Mash

Two Grilled Pork Sausages, Creamy Mash, Rich Gravy (G, M, MUS)

Fish & Chips

Our Fish Is Carefully Filleted, But Watch Out For Bones Just In Case! (F, G, GFA)

Chicken Strips

Strips Of Crispy Panko Chicken, Served With Fries, Tomato Ketchup Dip (E, G, GFA, M, SU)

Tomato Pasta

Spaghetti Topped With Cheddar Cheese, A Pasta Delight! (G, GFA, M, V, VEA)

Classic Burger

4oz Beef Patty In A Brioche Bun, Served With Lettuce, Tomato, Fries (E, G, GFA, M)

Stone Baked Cheese & Tomato Pizza

Freshly Baked Cheesy Goodness Just For You! (G, GFA, M, V)

DESSERT

Warm Chocolate Brownie

Served With Vanilla Ice Cream, Chocolate Sauce, Fluffy Marshmallows (E, G, GFA, M, VE)

Blush Fruit Salad

A Refreshing Mix Of Sweet, Juicy Fruits (GF, V, VE)

Ice Cream Selection

Choose Three Scoops: Chocolate, Strawberry or Vanilla (GF, V, VE)

Warm Belgium Waffle

Maple Syrup, Whipped Cream, Fresh Berries (E, G, M)

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