

Father's Day

Sunday 15th June



Two Courses | 28 - Three courses | 34

Starters

Wild mushroom & Stilton, ciabatta toast (NG,VE, V) Cray fish & prawn cocktail, ciabatta, sea food sauce (V,NG) Salt & pepper squid, spicy mayo (V) Duck liver & port pate, chutney & grilled ciabatta (NG) Cured smoked salmon, chive cream fresh & bellinis (V,NG)

Mains

28 Day's dry aged roasted sirloin (served pink) (NG) Roasted rib eye of pork, crackling & brandy apple butter sauce (NG) Mushroom & Stilton Wellington (V) Chicken supreme bone in, Sausage meat stuffing (NG) Roasted leg of lamb | 3.50 (supplement) (NG) Butternut, kale & apricot roast (NG,VE, V) All served with carrot and swede puree, braised red cabbage, roast tatties, mash, seasonal vegetables, homemade yorkie & red wine gravy

Pan seared sea bass, new potatoes, seasonal vegetables & creamy white wine (NG, V)

Creamy mushroom risotto, parmesan cheese, Parisian & oyster mushrooms (V, NG)

Super food salad, chickpea, quinoa, sweetcorn, tomato, peppers, mixed herbs, coriander, olive oil (VE, V, NG)

Desserts

Caramel apple tart, Chantilly cream (V, VE) **Muscovado sticky toffee pudding,** salted caramel ice cream (V, NG)

White chocolate & raspberry cheesecake, raspberry coulis, Chantilly cream (V)

Chocolate fondant, chocolate sauce, vanilla ice cream (V, NG)

Trio of sorbets, raspberry, mango & blood orange (V, VE, NG)





Cauliflower cheese (V)

Sausage meat stuffing

Pigs in blankets (NG)

One | 5.00 Two | 8.50 Three | 11.50

An optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in a kitchen with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free



PUB ~ ACCOMMODATION ~ RESTAURANT