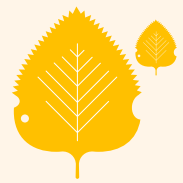


Father's Day

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)

Sides

Cauliflower cheese (V)

Sausage meat stuffing

Pigs in blankets (NG)

One | 5.00 Two | 8.50 Three | 11.50



PUB ~ ACCOMMODATION ~ RESTAURANT