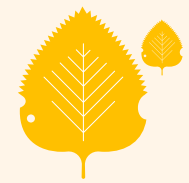


Father's Day

Sunday 21st June



Two Courses | 29 - Three courses | 37

Starters

Wild Boar Pate, artisan bread, red onion chutney, cocktail gherkins & balsamic onions (NG)

Salt & Pepper Squid, with a smooth garlic aioli (V)

Gin-Cured Salmon, served with sourdough, cocktail gherkins, capers & herb oil (V, NG)

Cray Fish & Prawn Cocktail, artisan bread, sea food sauce (V, NG)

Garlic Wild Mushroom, toasted sourdough topped with fresh peppery rocket salad
truffle oil & parmesan, (NG, VE, V)

Mains

28 Day's Dry Aged Roasted Sirloin (cooked medium rare) (NG)

Pork Belly Porchetta, crackling (NG)

Slow Cooked Breast of Lamb (NG)

Turkey Ballotine

Mushroom & Stilton Wellington (V)

Moroccan Style Sweet Potato & Vegetable Roast (NG, VE, V)

All served with carrot and swede puree, creamed spinach, roast tatties, mash, seasonal vegetables, homemade yorkie & rich red wine gravy

Creamy Mushroom Risotto, wild mushrooms, finished with a drizzle of aromatic truffle oil, Parmesan & fresh peppery rocket salad (V, NG)

Chicken Caesar Salad, baby gem lettuce, torn chicken, parmesan, crunchy croutons, Caesar dressing, finished with anchovies & crispy smoked bacon (NG)

Oven Baked Lemon Sole Fillet, potato gratin with white truffle, tender steam broccoli, dill & capers hollandaise sauce (V)

Desserts

Panettone Bread & Butter Pudding, creamy custard (V)

Cinnamon Swirl Cheesecake, salted caramel sauce, vanilla ice cream (V)

Blood Orange Panna Cotta, passion fruit sorbet & mango coulis (V)

Chocolate Fondant, chocolate sauce, coconut ice cream (V, NG)

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

Sides

Cauliflower cheese (V)

Sausage meat stuffing

Pigs in blankets (NG)

One | 5.00 Two | 8.50 Three | 12.50



PUB ~ ACCOMMODATION ~ RESTAURANT