



FATHER'S DAY



MENU

2 COURSES £32.95 | 3 COURSES £41.95



STARTERS

Warm Goat's Cheese & Fig Tartlet
With fig jam, pomegranate & salad garnish.

Chicken, Liver & Ardennes Pate
With cracked black pepper served with toasted melba

Coquilles St Jacques +£4
Seared scallops in a creamy white wine & shallot sauce, topped with a potato gratin.

Teriyaki Pork Skewers
Teriyaki, honey, soy & red chilli pork skewers with sesame seeds and spring

Tomato & Tarragon Soup
Tomato & tarragon, served with rustic bread

Scotch Egg with Black Pudding
Soft boiled egg wrapped in seasoned sausage & black pudding served with tangy mustard dipping sauce

MAINS

Smoked Cheese & Brisket Burger
British Burger topped with melted applewood cheddar, pulled BBQ beef brisket and gravy

Vegan Panang Curry
A fiery aromatic coconut sauce with mixed vegetables & affir lime leaves, jasmine rice.

10oz Rib Eye +£10
Served with garlic butter, triple cooked chips, grilled mushroom & tomatoe, with bernaïse or peppercorn sauce.

FATHER'S DAY ROAST

All our roasts' selections are served with roast potatoes, creamed savoy, squash purée, honey glazed carrots & parsnips, buttered greens, gravy & Yorkshire pudding

CHOOSE FROM

Vegan Wellington **Norfolk**
Roast Sirloin of Beef **Turkey**
Roast Pork & Crackling
Trio of Roast + £3 Surcharge
Beef, Turkey & Pork crackling

SIDES

• Onion Rings	£4.25	• Roast Vegetables	£4.25
• Pub Chips	£3.35	• Buttered Greens	£4.25
• Stuffing	£3.85	• Cauliflower Cheese	£3.85

Pan Seared Hake & Curried Butter
Curry infused Hake served in a butter sauce with crushed potatoes, samphire, spinach and onion bahji.

Prosciutto Wrapped Chicken
Chicken fillet wrapped in crispy prosciutto filled with goats cheese and sundried tomato, sweet potatoes and seasonal vegetables.

Buratta & Prosciutto Salad
Served on a bed of peppery salad, walnuts and cherry tomatoes & with a peach dressing and balsamic glaze.

DESSERTS

Double Fudge Brownie Sundae
Fudgy brownie chunks layered with ice cream, and chocolate sauce.

Vanilla & Raspberry Mouse
Homemade whipped vanilla cream with a raspberry compote topping.

Whiskey Cream Profiteroles
Choux pastry filled with whiskey crème pâtissière, topped with chocolate glaze.

Salted Caramel Cheesecake
Rich chocolate cheesecake with salted caramel and a biscuit base, served with clotted cream.

Sticky Toffee Pudding
Rich date sponge with butterscotch sauce and clotted cream.

Cheese & Biscuits +£3
Served with apple, brandy chutney & grapes

ALLERGENS. It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.