



# Father's Day Menu



## Starters

### **\*Soup of The Day (v)**

*Served with fresh artisan baguette & chefs garnish*

### **Lightly Breaded Whitebait**

*With a dressed side salad & tartare sauce*

### **Egg & Soldiers (v)**

*A soft boiled crispy breaded egg, with garlic & cheese puff pastry soldiers, hollandaise sauce & mixed leaves*

### **Goats Cheese & Walnut Croquette (v)**

*With a spiced beetroot puree, pickled beetroot & a goats cheese crumb*

### **Sticky Ginger Pork Belly**

*Served with a bean sprout, cashew nut & pepper dew salad*

### **\*Chicken Liver Parfait**

*Served with a golden raisin puree, red onion marmalade & toasted bread*

### **\*Classic Prawn Cocktail**

*Tossed in a marie rose sauce, served on a bed of iceberg lettuce with pickled cucumber, lemon & dill jelly, avocado mousse & rye bread*

## Sunday Roasts

### Extra crackling & gravy available for all roasts

### **\*Roast Sirloin of Beef**

*A 28 day aged sirloin served with a Yorkshire pudding & a rich gravy*

### **\*Roast Loin of Pork**

*With a Yorkshire pudding, pork, sage & onion stuffing, crackling & rich gravy*

### **\*Roast Rosemary & Garlic Studded Leg of Lamb**

*Served with Yorkshire pudding, pork, sage & onion stuffing & a rich gravy*

### **\*Half Roast Free Range Chicken**

*Served with Yorkshire pudding, pork, sage & onion stuffing & a rich gravy*

### **Chestnut Mushroom & Butternut Squash Nut Loaf (v)**

*Served with a Yorkshire pudding & vegetarian gravy*

### **\*Pan Fried Sea Bass**

*With crushed new potatoes & a salmon & prawn veloute*

All roasts are served with:

rosemary roast potatoes, a honey roasted parsnip & carrot  
& side dishes of cauliflower cheese & seasonal market vegetables

# Desserts

## **Sticky Toffee Pudding**

*Served warm with toffee sauce and vanilla ice cream*

## **Steamed Treacle Sponge**

*Served with warm treacle sauce & either vanilla ice cream or custard*

## **Sticky Toffee & Honeycomb Ice Cream Sundae**

*Warm sticky toffee pieces & crumbled honeycomb served with vanilla & honeycomb ice cream, drizzled with toffee sauce & topped with chantilly cream*

## **Chocolate Brownie**

*Chocolate brownie with a salted caramel centre, white chocolate truffles, milk chocolate ganache & salted caramel ice cream*

## **Toffee Apple Crumble**

*With toffee sauce & vanilla ice cream*

## **Peanut Butter Cheesecake**

*Served with caramelised banana, chocolate cookies, banana ice cream & chocolate crumb*

## **\*Cheese Board**

*Trio of British cheeses served with a selection of crackers & chutney*

## **\*Farmhouse Dairy Ice Cream (3 Scoops)**

*vanilla / chocolate / honeycomb / salted caramel / banana / strawberry with crumble served on the side*

## **\*Sorbet (3 Scoops)**

*blackcurrant / lemon / passionfruit with crumble served on the side*

**2 Courses £23.70**

**3 Courses £29.95**

*All Waitresses Share The Tips Kindly Given*

*(A discretionary 10% service charge will be added to tables of 8 or more)*

## *Chef's Daily Menu*

Mon-Thurs Lunchtime & Evening

**2 Courses £15.50**

3 Courses £20.00

### Starters

**Soup of The Day**

*With fresh baguette*

**Chicken Wings**

*With sweet chilli & mixed leaves*

**Bubble & Squeak**

*With poached egg*

**Thai Spiced Beef**

*On a mixed bed of salad*

### Mains

**Chicken Fajitas**

*With salsa, sour cream & guacamole*

**Beef Lasagne**

*With garlic bread*

**Pea & Prawn Risotto**

*Served with dressed rocket*

**Pork, Leek & Mustard Pie**

*With white wine sauce*

### Desserts

**Banoffee Pie**

*With toffee sauce*

**Warm Chocolate Brownie**

*With chocolate sauce*

**Lemon & Treacle Sponge**

*With custard*

**2 Scoops Ice Cream**

*Choice of flavours*

***This is A SAMPLE ONLY & Not Available on Sundays***