



Father's Day Menu



2 or 3 Course Set 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**

*We do not knowingly serve GM Food *Dishes with this mark can be made Gluten Free
Food is prepared in a kitchen that handles nut, seeds & shellfish. Please ask a waitress to see our allergy information pack,*

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