



Father's Day Menu

Starters

Pea and ham soup, artisan bread.

Sauteed chicken livers, pancetta, brandy and red wine jus, sourdough croute.

Smoked salmon, horseradish cream, micro leaf.

Twice baked cheese soufflé, confit tomato chutney.

Chicken and wild mushroom bon bons, artichoke & truffle puree.

Mains

Roasted topside of beef, Yorkshire pudding, rich roast gravy.

Garlic and rosemary studded leg of lamb.

(Roasts served with mash potato, roast potato, seasonal vegetables, rich roast gravy)

Seared chicken breast, wilted greens, truffle mash, wild mushroom jus.

Slow cooked beef & Guinness pie, with a butter pastry top, sticky red cabbage, hand cut chips.

Beer battered haddock, mushy peas, hand cut chips.

Butternut squash risotto, shaved parmesan, sage crisps.

Desserts

Vanilla and toffee cheesecake, honeycomb crumb, toffee ice cream.

Apricot bread and butter pudding, crème anglaise.

Cherry Bakewell tart, poached cherries, raspberry ripple ice cream.

Lemon and mandarin baked Alaska, lemon syrup.

Locally sourced cheeses, frozen grapes, artisan biscuits, homemade fruit chutney.

2 courses - £26

3 courses - £32