



Father's Day Menu

2 Courses £29.50 3 Courses £36.50

House-made Basil Oil Focaccia, pesto butter. £5

Starters

Chicken Liver Parfait, onion jam, grilled focaccia. gf*

Smoked Salmon Roulade, cream cheese, dill, pickled cucumber, sourdough. gf*

Soup of the Day, warm focaccia, whipped butter. gf* df* v ve*

Thai Fishcakes, Thai dip, charred lime. df

Caramelised Onion Tarte Fine, pickled pink onion, rocket, vegan feta. df ve

Crispy Duck Salad, soy & orange dressing, oriental salad. df

Main Course

Fennel Pollen Rolled Belly Pork, Summer greens, herb new potatoes.

Roast Topside of Beef, Yorkshire pudding, roast & mashed potatoes, celeriac purée, seasonal vegetables, pan gravy. gf* df*

Lamb Henry, roast potatoes, roast carrot, seasonal vegetables, minted lamb gravy. df* Supplement £4

Herb Crusted Coley, white bean cassoulet, cream & chive sauce.

Fish & Chips, beer batter, minted mushy peas, tartare sauce, lemon, triple cooked chips. df

Chickpea & Sweet Potato Roast, roast potatoes, carrots, seasonal vegetables, gravy. gf* df ve

Mushroom Pithivier, roast carrot & parsnip, blackberry sauce, parsley oil. df ve

Summer Vegetable Risotto, asparagus, peas, tender-stem broccoli, mage tout, courgette, basil pesto. gf v

Dessert

Lemon & Strawberry Shortbread, toasted marshmallow, lemon curd.

Chocolate Blondie, raspberry gel, ripple ice cream.

Sticky Toffee Pudding, butterscotch sauce, banana ice cream, popcorn.

Banana Panna Cotta, peanut brittle, toast peanut, salted caramel. gf

Chocolate & Raspberry Torte, raspberry jelly, chocolate mousse, fresh berries. df ve

Grilled Pineapple, coconut sorbet, chilli. gf df ve

*Denotes dish can be altered to accommodate requirements. Please advise your server of any food allergens & intolerances.