

FATHER'S DAY

2 COURSES £28.95 | 3 COURSES £36.95

STARTERS

- Crispy Whitebait with Garlic Aioli and Lemon
Soup of the Day with Toasted Sourdough (v)
Black Pudding Scotch Egg with Apple Chutney, Hummus, and Crudités
Garlic Mushrooms with an Onion and Cream Sauce, served on Toasted Sourdough (v)
Ham Hock Terrine with Piccalilli and Sourdough Croute

SUNDAY ROAST SHARING PLATTER



+£5 per person. Minimum 2 people

CHOOSE TWO MEATS:

Topside Beef | Pork Loin | Chicken Breast | Nutroast (v)

CHOOSE FOUR SIDES:

All roasts come with roasted parsnips and honey-glazed carrots, Yorkshire puddings, and gravy.
Cauliflower Cheese | Creamy Leeks | Mash Potato | Brussels Sprouts
Pigs in Blankets | Sage Stuffing | Roasted Mediterranean Vegetables

MAINS

- Roast Brown Moor Farm Beef with Roasted and Mashed Potatoes, a Yorkshire Pudding,
Seasonal Vegetables and Gravy
Roast Pork Loin with Sage Stuffing, Roasted and Mashed Potatoes, and a Yorkshire Pudding,
Apple Sauce, Seasonal Vegetables and Gravy
Duo of Roast Brown Moor Farm Beef and Roast Pork Loin with Sage Stuffing, Roasted and
Mashed Potatoes, a Yorkshire Pudding, Seasonal Vegetables and Gravy
Herb-roast Cornfed Chicken with Sage Stuffing, Roasted and Mashed Potatoes,
a Yorkshire Pudding, Seasonal Vegetables and Gravy
Sea Bream with Crushed New Potatoes, Confit Peppers, and Beetroot
Pan-fried Salmon with Chive Mash, Tenderstem, and White Wine Sauce
Spiced Cauliflower Steak with Wild Garlic, Romesco Sauce, Coconut Yoghurt, Moroccan Tagine Sauce, and Crispy
Chickpeas (v)

DESSERTS

- Sticky Toffee Pudding with either Ice Cream or Custard
Chocolate Brownie with Vanilla Pod Ice cream
Lemon Tart with Raspberry Coulis
Cheesecake of the Day
Local Cheeseboard
Choose Three Cheeses. Speak with our team. £3 supplement

(V) Vegetarian, (GF) Gluten-free, (VE) Vegan, (VOA) Vegetarian Option Available, (GFA) Gluten-free option available, (VEOA) Vegan Option Available, (N) Contain Nuts

Food Allergens & Intolerances:

Before ordering any drinks or food, please speak with a member of the team about your requirements. Whilst we take care to preserve the integrity of our food, we operate a multi-ingredient kitchen where allergens are present, so there is a risk that food may come into contact with an undeclared allergen, or non-vegetarian/vegan item. Cooking equipment and preparation areas may be shared, and fried items may be cooked in frying oil containing allergens. Some fish may contain small bones.