

## FATHER'S DAY

2 COURSES £31.95 | 3 COURSES £37.95

### 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
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- 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) Contains 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.