

Father's Day Menu

THREE COURSES 39.95

A deposit of 5.00 per person is required to secure your table.

Starters

WILD MUSHROOM SOUP (v)

With herb cream

CRISPY CALAMARI

Panko crumbed fried calamari, rocket salad, lemon mayonnaise

AVOCADO VINAIGRETTE (vg)

Avocado, salad, house vinaigrette

BAYONNE HAM, CELERIAC REMOULADE

OAK SMOKED SALMON, CAPERS & SHALLOTS

PEARL PRAWN COCKTAIL, MARIE ROSE SAUCE

Main Courses

ROAST SCOTCH BEEF WITH GARLIC & ROSEMARY

ROAST LEG OF LAMB WITH OREGANO & GARLIC

ROAST BELLY OF PORK WITH CRACKLING

ROAST CORN-FED CHICKEN BREAST WITH OLIVE OIL & THYME

VEGAN NUT ROAST, ROOT VEGETABLES, ROAST POTATOES, VEGAN GRAVY (vg)

All roast dishes served with sweet potato puree, root vegetables, seasonal greens, roast potatoes, Yorkshire pudding and homemade gravy

SEA BASS SUPREME

Fillet of sea bass with prawns, seasonal vegetables, lemon & herb cream sauce

KING PRAWN LINGUINE

Tomato & chilli sauce, heritage tomatoes, herbs & chilli oil

Desserts

WARM CHOCOLATE FONDANT (v)

With vanilla ice cream

VANILLA CHEESECAKE (v)

With fruit compote

ICE CREAM (v)

Vanilla or cookies & cream

SORBET (vg)

Lemon or mango

