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

AVOCADO VINAIGRETTE (vg) Avocado, salad, house vinaigrette

OAK SMOKED SALMON, CAPERS & SHALLOTS

CRISPY CALAMARI Panko crumbed fried calamari, rocket salad, lemon mayonnaise

BAYONNE HAM, CELERIAC REMOULADE

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

Descents

WARM CHOCOLATE FONDANT (v) With vanilla ice cream

ICE CREAM (v) Vanilla or cookies & cream VANILLA CHEESECAKE (v) With fruit compote

> **SORBET (vg)** Lemon or mango



(v) - Vegetarian (vg) - Vegan All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 12.5% service charge will be added to your bill, with thanks.