

FATHER'S DAY MENU

THREE COURSES FROM £28.95 PER PERSON

TOAST TO DAD



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TO START _

JACQUIN BUCHETTE GOATS CHEESE* (v)

Balsamic roasted beetroot, vanilla poached pear, blackcurrant curd

SAUTÉED MUSHROOMS (ve)

Mixed exotic mushrooms, black salsify puree, sea salt & rosemary focaccia, fresh salsa

CHIPOTLE STICKY CHICKEN

Karaage fried chicken, rainbow slaw, chilli & coconut crumb

PAN-FRIED WILD SCALLOPS

Kohlrabi pickle, roasted apple ketchup, dauphinoise chips, salsa +£3 per person

SEA SALT & CRACKED BLACK PEPPER SQUID*

Gochujang aioli, crushed chillies

CHICKEN LIVER & BRANDY PARFAIT*

Cherry amaretto compote, sea salt & rosemary focaccia

FOR MAIN -

All our roasts are served with roasted potatoes, sautéed greens, roasted root vegetables, Yorkshire pudding & bottomless gravy

TRIO OF ROASTS

Beef, pork and chicken, crackling, stuffing wrapped in bacon, bread sauce +£3 per person

ROAST SIRLOIN OF BEEF

21 day-aged

ROAST HALF CHICKEN

Bread sauce, stuffing wrapped in bacon

ROAST PORK BELLY

Crackling, stuffing wrapped in bacon

FIG & DOLCELATTE ROAST (v)

Honey-roasted apple, onion gravy

ROAST DUO OF BEEF

Boneless beef rib, 21 day-aged Sirloin +£2 per person

ROAST SIDES

ENJOY ALL FOUR FOR £12:

Stuffing wrapped in bacon 5.25 | Cauliflower cheese (v) 4.50 | Tenderstem* broccoli, green beans, spinach, samphire (ve) 3.95 | Dauphinoise potatoes (v) 4.50

OUR DIRTY BURGER

Prime beef burger, crispy bacon, lashings of cheese, beef dripping sauce, fries, pickles

PAN-FRIED SEABASS FILLETS*

Saffron velouté, cherry tomatoes, green peas, spinach, baby potatoes, garlic & parsley dressing

30 DAY-AGED 100Z RIB-EYE STEAK

Juicy in texture and bursting with flavour, recommended medium. Served with rustic thick-cut chips, beef dripping pangrattato shallots, exotic mushrooms, parsley butter +£6 per person

PANZANELLA SALAD WITH GOATS CHEESE* (v)

Heritage tomatoes, avocado, sweet potato hummus, rainbow slaw, capers, white wine vinaigrette, focaccia croutons Vegan alternative available

FRESHLY BATTERED LINE-CAUGHT COD & CHIPS

Minted pea purée, house tartare sauce, charred lemon

KING PRAWN, CRAB & ORTIZ CHORIZO LINGUINE*

White wine, tomato, garlic & chilli sauce

AUBERGINE LASAGNA* (ve)

Tomato, red pepper, celery, rocket

TO FINISH _

HOME-BAKED VALRHONA CHOCOLATE BROWNIE (v)

Amaretti biscuit crumb, chocolate sauce, Bourbon vanilla ice cream

SICILIAN LEMON TART* (v)

Cherry amaretto compote, meringue, viola

CHEESE & BISCUITS (V)

Taw Valley Cheddar, Cropwell Bishop Stilton, creamy Camembert, plum ketchup

VANILLA POACHED PEAR (ve)

Coconut sorbet, sweet crumb, chocolate sauce

CALLEBAUT CRÈME BRULEE (v)

Lemon sugared raspberries, viola

OUR CHOCOLATE BOMB (V)

Chocolate brownie, Biscoff® spread, vanilla ice cream, raspberries, hot chocolate sauce +£2 per person

FANCY A COCKTAL INSTEAD OF DESSERT?

Why not treat yourself and swap dessert for a cocktail...

ESPRESSO MARTINI

A heady mix of Chase Vodka, darkly sweet Kahlua and coffee

PASSION FRUIT MARTINI

Absolut Vanilia Vodka mixed with passion fruit, topped with a raspberry dusting and a shot of indulgent Prosecco on the side

OLD FASHIONED

Smooth, short and strong -Buffalo Trace stirred with sugar and bitters