

FATHER'S DAY MENU

THREE COURSES FROM 29.95 PER PERSON

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 +£2 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, gremolata

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, Chardonnay 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

VANILLA POACHED PEAR (ve)

Coconut sorbet, sweet crumb, chocolate sauce

CHEESE & BISCUITS (v)

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

SICILIAN LEMON TART* (v)

Cherry amaretto compote, meringue, viola

CALLEBAUT CHOCOLATE CRÈME BRÛLÉE (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 COCKTAIL 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 cold-brew 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