

Father's Day

MENU



Sunday 21st June 12:00-18:00

2 Courses £29.50 3 Courses £34.50

INCLUDING A COMPLIMENTARY DRINK FOR EVERY DAD

STARTER

White Onion & Apple Cider Soup GA/V

Homemade Olive & Tomato Focaccia, Whipped Truffle Butter

Wild Mushroom & Goats Cheese Tart GA/V

Roasted Walnuts, Pear & Apple Chutney, Balsamic Reduction, Micro Leaf

Beef Shin & Wholegrain Mustard Croquette

Braised Shallot Puree, Beef Jus

Bang Bang Cauliflower V/V+

Buffalo Sauce, Pickled Vegetables

Chicken Liver Parfait GA

Piccalilli, Crostini, Micro Leaf

MAIN COURSE

All Served With Yorkshire Pudding, Thyme Roasted Potatoes, Maple Roasted Carrots & Parsnips, Green Beans, Cauliflower Cheese & Beef Dripping Gravy (Vegan Gravy Available)

28 Day Aged Striploin GA

Served Pink

Pan Roasted Chicken Supreme GA

Sausage Meat Stuffing

Roasted Pork Loin with Crackling GA

Sausage Meat Stuffing, Apple Sauce

Sweet Potato & Lentil Shepherd's Pie V/VA+

Fully Encased Vegan Pastry

Seared Seabass GA

Lemon Butter, Crispy Capers

Dry Aged 16oz Bone In Ribeye Steak (+£12.50) Served Pink GF

Crispy Potato Pave, Herb Roasted Beef Tomato, Field Mushroom, Watercress.

Choice of: Pink Peppercorn, Stilton or Red Wine Jus

DESSERT

Triple Chocolate Brownie V

Mint Chocolate Ice Cream, Chocolate Sauce

Mango & Passionfruit Creme Brulee V

Mango Sorbet, Shortbread

Homemade Tiramisu V

Pouring Cream

Baked Vanilla Cheesecake V

Mixed Berry Coulis

Eton Mess GA/V/VA+

Berry Compote, Chantilly Cream

Cheese And Biscuits V

Cropwell Bishop Stilton, Brie, Smoked Cheddar. Quince, Crackers, Raisin Bread, Grapes, Butter, Celery