

EXTRA SPECIAL

Father's Day

3 COURSES

£25.95 PER PERSON

CELEBRATE WITH US

SUNDAY 16TH JUNE

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

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RAISE A TOAST

APEROL SPRITZ

The perfect apéritif. Refreshing Prosecco, bittersweet orange Aperol and soda to lengthen. Served long over ice.
£8.25

RASPBERRY & PEACH GINTONICA

Tanqueray, peach bitters and juicy, raspberry cordial topped with Fever-Tree tonic, fresh raspberries and rosemary.
£7.95

SPARKLING WINE BY THE GLASS

Moët & Chandon Impérial Champagne
Freixenet Italian Sparkling Rosé
Prosecco
See our menu for prices.

STARTERS

- SEARED, WILD, ATLANTIC SCALLOPS with lobster and crab bonbons, pea and truffle oil velouté (+£3pp)
PANKO-CRUSTED FRIED BRIE and sloe gin chutney (V)
GRILLED LAMB KOFTA on smoky creamed corn & crumbled goats' cheese
MISO AUBERGINE BAO BUNS with sesame, mango, spring onion salsa & oriental dipping sauce (VE)
TEMPURA OYSTER MUSHROOMS crispy mushrooms with a soy, lime & ginger dip (VE)
DUCK LIVER & PORT PARFAIT with a spiced fruit chutney, pickles & toasted sourdough
ROASTED BUTTERNUT SQUASH SOUP with red chilli, ciabatta and butter (V) or balsamic vinegar and olive oil (VE)

MAINS

THE ULTIMATE SUNDAY ROAST EXPERIENCE

All of our meat roasts are served with smoked beef-dripping roasted potatoes, seasonal greens, roasted root vegetables, Yorkshire pudding and bottomless gravy. *Choose from:*

- ROAST RIB OF BEEF with coarse-grain mustard seasoning
ROAST PORK BELLY with crackling and stuffing wrapped in bacon
FIG & DOLCELATTE NUT ROAST with roasted potatoes, seasonal vegetables, Yorkshire pudding, honey-roasted apple & onion gravy (V)
TRIO OF ROASTS Beef, pork and chicken, with crackling and stuffing wrapped in bacon (+£2.50pp)
ROAST CHICKEN with bread sauce and stuffing wrapped in bacon
ROAST LAMB RUMP with stuffing wrapped in bacon

SIDES Cauliflower cheese (V) £3.00 | Stuffing wrapped in bacon £3.50 | Charred broccoli (VE) £3.50

10oz RIBEYE STEAK served with twice-cooked chunky chips, our signature caramelised onion, stilton & panko crumb tart, confit tomato & parsley butter (+£7pp)

Add Peppercorn, béarnaise or beef dripping sauce £2.00 | King prawns & garlic butter £4.00

ROTISSERIE HALF CHICKEN with skinny fries, garlic confit & preserved lemon aioli
Finished with your choice of flavour: truffle, chimichurri or massaman

ROASTED SALMON & SMOKY, MUSSEL CREAM SAUCE Baby potatoes, samphire, spinach & charred red pepper

FRESHLY BEER-BATTERED LINE-CAUGHT COD with twice-cooked chunky chips, minted pea purée and tartare sauce

PRIME BEEF BURGER in a sesame seed bun with smoked Irish Cheddar, lettuce, tomato, burger sauce and a pickle; served with fries
Add Bacon, Chorizo or Flat mushroom £1.50 | Grilled halloumi £2.50

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE with roasted sweet peppers, oyster mushrooms and a slow-roasted tomato tapenade (VE)

SIDES Mac & Cheese (V) £3.95 | Onion rings (VE) £3.50 | Fries & aioli (V) £3.50 | Rocket salad with capers, pine nuts & lemon olive oil (VE) £3.50

DESSERTS

MELTING CHOCOLATE & PEANUT BOMB filled with sticky toffee pudding and peanut butter cream.
Served with Bourbon vanilla ice cream and hot salted caramel sauce (V) (+£2pp)

BLACKCURRANT MOUSSE on a biscuit base, served with mango purée and fresh strawberries (VE)

HOME-BAKED CHOCOLATE BROWNIE with Bourbon vanilla ice cream (V)

VANILLA CRÈME BRÛLÉE with amaretti biscuits (V)

APPLE & RHUBARB CRUMBLE topped with a Demerara sugar crumb and served with custard (V)

RUM BABA Appleton Estate golden rum-soaked sponge, strawberries & whipped cream (V)

BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (V) (+£2pp)

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.