

Father's Day

16th June 2024

3 Courses £32.502 Courses £28.50

Starters

Roasted Red Pepper & Tomato Soup with Pesto Croutons (gf*) (v)

Sautéed Mushrooms, Grilled Ciabatta, Tarragon Cream, Aged Parmesan & Black Truffle Oil (v*) (gf*)

King Prawn 'Cocktail', Baby Gem, Confit Tomatoes, Cucumber, Marie Rose Sauce – Paprika Crostini's

Salt 'n' Pepper Squid with Ponzu Mayo, Coriander (gf*)

Owen Taylors Award Winning 'Huntsman's Pie', Water Pastry, Seasoned Pork, Chicken & Stuffing Terrine, Piccalilli & Crostini (gf*)

Vegetable Gyoza, Sesame & Coriander Salad (ve)

Main Courses & Traditional Roasts

The <u>'Ultimate'</u> Roast Meat Platter, Beef, Pork loin, Chicken & Nut Roast Crackling, Roasties, Seasonal Vegetables, Pork Stuffing, Yorkshire Pudding (gf*) **Supplement £5**

Roast Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding (gf*)
Roast Loin of Pork, Crackling, Roast Potatoes, Seasonal Vegetables, Pork Stuffing,
Yorkshire Pudding (gf*)

Roast Chicken Breast, Roast Potatoes, Seasonal Vegetables, Pork Stuffing, Yorkshire Pudding (gf*)

Homemade Nut Roast with Fresh Seasonal Vegetables, Vegetarian Gravy and Roast Potatoes (ve)

(All Roast Dinners are served with Roast Potatoes & Fresh Seasonal Vegetables)

Hake - Fillet of Hake, Pea & Button Onion Fricassee, Parsley, Lemon, Sautéed New Potatoes (gf)
Gourmet Burger, Stilton, Bacon, Toasted Sesame Bun, Relish, Skinny Fries
Seafood Tagliatelle, Crab, & King Prawns, Pesto, Parmesan, Lemon Oil, Fresh Herbs
Pea & Minty Risotto, Fresh Mint, Poached Egg, Hollandaise (gf) (v) (ve*)

Desserts

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Lemon Posset with Poached Berries, and Meringue (gf)

Chocolate & Raspberry Torte, with Raspberry Sorbet (ve)

Apple Pie & Custard

If you have a food allergy or intolerance, please speak to your server about ingredients in our dishes before you order your meal (gf) Gluten Free (gf*) Gluten Free on Request (v) Vegetarian (v*) Vegetarian on request (ve) Vegan (df) Dairy Free