Father's Day



Two Courses £26.95 | Three Courses £32.95 Sunday 19th of June

STARTERS

(V) Garlic Mushroom on Toast Wild mushrooms, toasted bloomer

(VE) Vegan Croquettes Chef's vegan croquettes of the day

Ham Hock Terrine Ham hock, honey, pea terrine, chutney, squash purée, croûtes

> **Chorizo** Croquettes Garlic mayo

MAINS

FATHER'S DAY ROAST =

Served with roast potatoes, creamed savoy, parsnip pure, honey glazed carrots, buttered greens, gravy, Yorkshire pudding

- Roast Sirloin of Beef
- Roast Leg of Lamb
- Norfolk Turkey
- Roast Pork & Crackling • (V) Vegetarian Wellington

Beef, Turkey & Pork • (VE) Vegan Roast: Wellington, vegan trimmings & vegan gravy

Stuffing

• Roast Trio + £3:

ADDITIONAL SIDES + £3.25

Cheese

 Cauliflower Pigs in Blankets

Bacon Cheese Burger

Beef patty, bacon, house burger sauce, lettuce, sliced tomato, brioche bun

Ribeye 10oz +£5

Our butchers finest grain fed, dry aged steaks. Served with grilled mushroom & tomato, pub chips

- TO SHARE -Sharing dishes for two people

Whole Roast Chicken +£5pp

Served with roast potatoes, creamed savoy, parsnip pure, honey glazed carrots, buttered greens, gravy, Yorkshire pudding 18 oz Ribeye Sharing Board + £10pp Dauphinoise potatoes, honey glazed carrots, squash puree. Served with buttered greens & jus

Banoffee Waffle Toffee sauce, hazelnut banana vanilla ice cream

(VE) Apple Tart Tatin Salted caramel, ice cream

DESSERTS Deg

Cheese Board + £3 Selection of British cheeses, crackers, chutney, figs & grapes Why not add a glass of port? 50ml £3.55

> Chocolate Mousse Served with shortbread crumb

Strawberry & Cream Vanilla panna cotta, poached strawberry, rum, eton mess

Trio of Ice Cream Ask your server for today's flavours

ALLERGENS - Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our Allergen Menu which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.

(VE) Roast Vegetable Tarte Tatin

(V) Roast Squash &

Honey Soup

Served with bloomer

Prawn Cocktail

Marie Rose sauce, bloomer

Spinach, squash, sundried tomato, lemon courgette, pine nuts, rocket salad, red pepper purée

Fish & Chips Pea puree, pubs chips, tartare