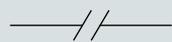


CELEBRATE

Father's Day



3 COURSES

BOOK NOW

Sunday 18th June

FATHER'S DAY MENU

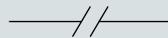
STARTERS

- CARROT & CORIANDER SOUP with artisan rustic bread and butter (v)
- LOBSTER & TIGER PRAWN POT in Devon crab crème fraiche with toasted ciabatta bread
- THYME-ROASTED PORTOBELLO MUSHROOMS in a Cropwell Bishop sauce with rustic toast (v)
- CRISPY DUCK WINGS with plum, hoisin & sweet chilli glaze, roasted plum and toasted sesame seeds
- DEEP-FRIED BRIE in panko breadcrumbs with chutney (v)
- DUCK LIVER & PORT PARFAIT with red onion chutney and toasted ciabatta bread
- SEARED SCALLOPS with sweet white wine pepperade and basil pistou sauce (+£2.50pp)



MAINS

- FATHER'S DAY ROAST: CHOOSE FROM BEEF, CHICKEN, PORK LOIN, LAMB OR FIG & DOLCELATTE NUT ROAST (v) with roasted potatoes, seasonal vegetables, Yorkshire pudding and gravy
- CHICKEN, LEEK & CRÈME FRAÎCHE PIE topped with a ham hock crumb, served with seasonal cabbage mashed potato and buttered green beans
- PAN-FRIED SEA BASS FILLETS with mashed potato, garden peas, samphire and a brown shrimp & Devon crab sauce
- PRIMAVERA RISOTTO with asparagus, soya beans & peas topped with baby kale and bail dressing (v)
- HOME-MADE BRITISH BEEF BURGER with smoked Irish Cheddar, mustard mayonnaise, relish and fries
- HAND-MADE BEETROOT & TRUFFLE RAVIOLI with julienne beetroot tossed in a white wine sauce (v)
- CHICKEN, BACON & AVOCADO SALAD with baby kale, spinach, tenderstem broccoli and English cider & honey mustard dressing
- DUCK LEG CONFIT AND WAFFLE with sweet potato fries, seasonal greens, honey-roasted pineapple and jus
- WAGYU BURGER with smoked Irish Cheddar, crispy onions, tomato relish, sweet potato fries and aioli (+£3 pp)
- 9oz 28-DAY-AGED RIB-EYE STEAK with bone-marrow butter, twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato, baby kale and beef dripping sauce (+£5 pp)



DESSERTS

- VANILLA CRÈME BRÛLÉE topped with strawberries and served with home-baked sultana & oatmeal biscuits (v)
- PISTACHIO OLIVE OIL CAKE topped with rhubarb & raspberry curd (v)
- BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd (v)
- STRAWBERRIES & FROZEN NATURAL YOGHURT with honey ripple and rhubarb & rose flavour curd (v)
- DULCE DE LECHE PROFITEROLES stuffed with Chantilly cream, topped with nougatine crisp (v)
- BRAMLEY APPLE & BLACKBERRY SHORTBREAD CRUMBLE with custard (v)
- WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v)
- BRITISH CHEESE BOARD Shepherd's 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 baby figs in a spiced rum syrup (v) (+£2 pp)

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this.

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 8 or more.

